

File 348:EUROPEAN PATENTS 1978-2002/Oct W03

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File 349:PCT FULLTEXT 1979-2002/UB=20021024,UT=20021017

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Set	Items	Description
S1	29	(VACCINIUM OR V OR O)() (MACROCARPUM OR MACROCARPON OR MACROCARPUS OR OXYCOCCUS OR OXYCOCCOS)
S2	26	COWBERR??? ? OR FOXBERR??? ? OR MOUNTAINBERR??? ? OR ROCKBERR??? ? OR LINGONBERR??? ? OR (COW OR FOX OR MOUNTAIN OR ROCK OR LINGON)()BERR??? ?
S3	625	CRANBERR??? ? OR CRAN()BERR??? ?
S4	27120	ANTHOCYANIN? OR CYANIN? ? OR ANTHOCYANOSID? OR ANTHOCYANIDIN? OR ANTHO()CYAN????? ? OR DIFRAREL OR SEFCAL
S5	295137	PIGMENT?????? ? OR COLOUR?????? ? OR COLOR?????? ? OR TINCT???? ? OR TINT???? ? OR HUE? ?
S6	120606	RED OR REDDISH? OR CRIMSON? OR SCARLET? OR REDHUE? OR REDCOLOR? OR REDCOLOUR?
S7	0	V()VITIS()IDAEA
S8	31592	COLORFREE OR COLOURFREE OR HUEFREE OR ACHROMIA? OR PIGMENTFREE OR TINCTFREE OR TINTFREE OR COLORLESS OR COLOURLESS OR HUELESS OR PIGMENTLESS
S9	10931	TINCTLESS OR TINTLESS OR UNCOLOR? OR UNCOLOUR? OR UNHUE? OR UNPIGMENT? OR UNTINCT? OR UNTINT? OR DECOLOR? OR DECOLOUR? OR DEHUE? OR DEPIGMENT?
S10	20825	DETINCT? OR DETINT? OR S5() (FREE OR LESS) OR (UN OR DE)()S5
S11	4788	S4:S6(3N) (RECOVER? OR RECLAIM? OR RECLAM? OR RETRIEV? OR S-ALVAG? OR RECOUP? OR RECUP? OR HARVEST? OR COLLECT?)
S12	4	S4:S6(3N)RE() (COVER??? ? OR CLAIM???? ? OR CLAM?????? ? OR COUP???????? ? OR CUP???????? ?)
S13	42144	S4:S6(3N) (FILTER? OR FILTR? OR SEP? ? OR PURIF?????? ? OR EXTRACT? OR EXT? ? OR REMOV? OR REDUC???? ? OR REDN? OR SEPARAT? OR DESTROY? OR DESTRUCT?)
S14	11375	S4:S6(3N) (LOSS OR ULTRAFILT? OR MICROFILT? OR DEGRAD? OR ISOLAT? OR NEUTRALI? OR PURG? OR ELIMINAT? OR STRIPP??? ? OR STRIP OR STRIPS)
S15	13512	S4:S6(3N) (DIMINISH? OR DECRE? OR LESSEN? OR LOWER? OR MINIM? OR ERADICAT? OR OBVIAT? OR EXTIRP? OR LACK? OR DEFICIEN?)
S16	2107	S4:S6(3N) (DEVOID? OR ABSENT? OR ABSENC?)
S17	10556	(RID OR 'NOT' OR WITHOUT OR ANTI) (1W)S4:S6
S18	649	S1:S3 OR S7
S19	13990	S4:S6(3N)FILTER???? ?
S20	42	S18(S) (S8:S17 OR S19)
S21	78	S18(3N) (ORANG???? ? OR YELLOW???? ? OR PINK???? ?)
S22	37	S18(S)S4
S23	177	IC='A23L-002/02':IC='A23L-002/04'
S24	20	IC='A23L-002/74'
S25	11377	JUICE? ? OR FRUIT? ?(2N) (LIQUID? ? OR LIQ OR FLUID? ? OR DRINK? ? OR BEVERAGE? ? OR SECRET?? ? OR SECRETION?)
S26	15	S20:S22 AND S23:S24
S27	21	S18(10N) (S8:S17 OR S19)
S28	9	S20 AND S1:S3/TI,AB
S29	5	S21 AND S1:S3/TI,AB
S30	6	S20:S22(S)S25 AND S1:S3/TI,AB
S31	41	S26:S30

?t31/5,k/all

31/5,K/1 (Item 1 from file: 348)

DIALOG(R)File 348:EUROPEAN PATENTS

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01252661

COMPOSITIONS FOR FOODS, PROCESS FOR PRODUCING THE SAME AND FUNCTIONAL FOODS AND DRINKS CONTAINING THE SAME

ZUSAMMENSETZUNGEN FUER LEBENSMITTEL, VERFAHREN ZUR HERSTELLUNG DERSELBEN SOWIE DIESE ENTHALTENDE FUNKTIONELLE LEBENSMITTEL UND GETRAENKE

COMPOSITION POUR ALIMENTS, PROCEDE DE PRODUCTION DE CETTE COMPOSITION ET ALIMENTS ET BOISSONS FONCTIONNELS CONTENANT CETTE COMPOSITION

PATENT ASSIGNEE:

Meiji Seika Kaisha, Ltd., (300652), 4-16, Kyobashi 2-chome, Chuo-ku,
Tokyo 104-8002, (JP), (Applicant designated States: all)

INVENTOR:

MATSUMOTO, Hitoshi, c/o Health & Bioscience Lab., Meiji Seika Kaisha,
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TOMINAGA, Shigeru, c/o Health & Bioscience Lab., Meiji Seika Kaisha,
Ltd., 5-3-1, Chiyoda, Sakado-shi, Saitama 350-02289, (JP)
KISHI, Mitsuo, c/o Health & Bioscience Lab., Meiji Seika Kaisha, Ltd.,
5-3-1, Chiyoda, Sakado-shi, Saitama 350-0289, (JP)
KAWAKAMI, Takashi, c/o Health & Bioscience Lab., Meiji Seika Kaisha,
Ltd., 5-3-1, Chiyoda, Sakado-shi, Saitama 350-0289, (JP)
TOKUNAGA, Takahisa, c/o Health & Bioscience Lab., Meiji Seika Kaisha,
Ltd., 5-3-1, Chiyoda, Sakado-shi, Saitama 350-0289, (JP)
HIRAYAMA, Masao, c/o Health & Bioscience Lab., Meiji Seika Kaisha, Ltd.,
5-3-1, Chiyoda, Sakado-shi, Saitama 350-0289, (JP)

LEGAL REPRESENTATIVE:

Kyle, Diana (32734), Elkington & Fife, Prospect House, 8 Pembroke Road,
Sevenoaks, Kent TN13 1XR, (GB)

PATENT (CC, No, Kind, Date): EP 1208755 A1 020529 (Basic)
WO 200101798 010111

APPLICATION (CC, No, Date): EP 2000942413 000630; WO 2000JP4337 000630

PRIORITY (CC, No, Date): JP 99188988 990702; JP 99321978 991112

DESIGNATED STATES: AT; BE; CH; CY; DE; DK; ES; FI; FR; GB; GR; IE; IT; LI;
LU; MC; NL; PT; SE

EXTENDED DESIGNATED STATES: AL; LT; LV; MK; RO; SI

INTERNATIONAL PATENT CLASS: A23L-001/30

CITED REFERENCES (WO A):

YASUHIKO MAEDA: 'Anthocyan shikiso ganyuu shokuhin no hinshitsu hyouka'
SHOKUHN KAIHATSU vol. 19, no. 6, 1984, pages 27 - 30
SABURO ITO: 'Jidai kankaku wo toraeta berry rui no kaihatsu' SHOKUHN
KAIHATSU vol. 19, no. 6, 1984, pages 12 - 18;

ABSTRACT EP 1208755 A1

Black currant anthocyanin-containing compositions for foods comprising
1 to 25% by weight of black currant anthocyanin on the basis of solid
matters; a process for producing a black currant anthocyanin-containing
composition for foods characterized by purifying and concentrating black
currant juice employed as a starting material by using a charged reverse
osmosis membrane; functional foods and drinks characterized by containing
the above compositions for foods; and the above-described compositions
for foods and the above-described functional foods and drinks having an
effect of improving visual function, a function of improving blood
fluidity, and/or a function of lowering blood pressure. The conventional
black currant anthocyanin compositions have a low black currant
anthocyanin content, strong acidity and poor stability, which makes them
unsuitable as additives for foods and drinks. However, the production
process according to the present invention makes it possible to provide
black currant anthocyanin-containing compositions for foods which have a
high black currant anthocyanin content, an adequate acidity, and a high
stability and can be added to foods and drinks. Moreover, functional
foods and drinks containing these compositions, which have an effect of
improving visual function, a function of improving blood fluidity, or a
function of lowering blood pressure, can be provided.

ABSTRACT WORD COUNT: 202

NOTE:

Figure number on first page: NONE

LEGAL STATUS (Type, Pub Date, Kind, Text):

Application: 010307 A1 International application. (Art. 158(1))
Application: 010307 A1 International application entering European
phase
Application: 020529 A1 Published application with search report
Examination: 020529 A1 Date of request for examination: 20020118
Change: 020828 A1 International Patent Classification changed:
20020708
Search Report: 020904 A1 Date of drawing up and dispatch of
supplementary:search report 20020718
Change: 021009 A1 Legal representative(s) changed 20020819

LANGUAGE (Publication,Procedural,Application): English; English; Japanese
FULLTEXT AVAILABILITY:

Available Text	Language	Update	Word Count
CLAIMS A	(English)	200222	562
SPEC A	(English)	200222	13728
Total word count - document A			14290
Total word count - document B			0
Total word count - documents A + B			14290

...SPECIFICATION quality is unsatisfactory.

According to the process disclosed in Japanese Patent Publication No. 31225/1985, **anthocyanin** is **extracted** with the aid of a sulfur dioxide solution from grapes, **cranberries**, blackberries and the like and separated by ultrafiltration. As described in Example 1 of the...

31/5,K/2 (Item 2 from file: 348)

DIALOG(R)File 348:EUROPEAN PATENTS

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01073863

Sweetening compositions

Sussungsmittel

Edulcorants

PATENT ASSIGNEE:

THE PROCTER & GAMBLE COMPANY, (200173), One Procter & Gamble Plaza,
Cincinnati, Ohio 45202, (US), (Applicant designated States: all)

INVENTOR:

Harper, Heather Jean, 5922 Beauty lane, Hamilton, Ohio 45011, (US)
Henry, William John jr., 5428 Bayberry Court, Taylor Mill, Kentucky 41015
, (US)

Roemer, Karin, Mozartstrasse 7, 65812 Bad Soden, (DE)

Fischer, Christa Maria, Hattersheimer Weg 2, 65760 Eschborn, (DE)

Mohlenklamp, Marvin Joseph, 9113 Zoellner Road, Cincinnati, Ohio 45251,
(US)

Swaine, Robert Leslie jr., 36 East Sharon Road, Cincinnati, Ohio 45251,
(US)

LEGAL REPRESENTATIVE:

Kremer, Veronique Marie Josephine et al (87353), Procter & Gamble
European Service GmbH, 65823 Schwalbach am Taunus, (DE)

PATENT (CC, No, Kind, Date): EP 945074 A2 990929 (Basic)
EP 945074 A3 000112

APPLICATION (CC, No, Date): EP 98122349 940215;

PRIORITY (CC, No, Date): US 17590 930216; US 184109 940128

DESIGNATED STATES: DE; FR; GB; IT

RELATED PARENT NUMBER(S) - PN (AN):

EP 684772 (EP 94909660)

INTERNATIONAL PATENT CLASS: **A23L-002/02** ; A23L-002/38; A23L-001/236

ABSTRACT EP 945074 A2

The present invention relates to natural sweetening composition
comprising:

(a) sweet juice derived from the botanical genus/species *Siraitia*
grosvenorii, *Siraitia siamensis*, *Siraitia silomadaradjae*, *Siraitia*
sikkimensis, *Siraitia africana*, *Siraitia borneensis*, *Siraitia taiwaniana*
or mixtures thereof; and

(b) sugar, wherein said sugar is selected from fructose, sucrose,
glucose and mixtures thereof; and

wherein the ratio of the sweet juice of the sugar is from about 1:1 to
about 1:5.

An edible acid and/or salt can be added to the composition to improve
the flavor. Edible products comprising such a sweetening composition is
also claimed.

ABSTRACT WORD COUNT: 96

LEGAL STATUS (Type, Pub Date, Kind, Text):

Examination: 020522 A2 Date of dispatch of the first examination

report: 20020409

Change: 20000105 A2 International Patent Classification changed:
19991116

Application: 990929 A2 Published application without search report

Search Report: 20000112 A3 Separate publication of the search report

Examination: 20000329 A2 Date of request for examination: 20000129

LANGUAGE (Publication,Procedural,Application): English; English; English

FULLTEXT AVAILABILITY:

Available Text	Language	Update	Word Count
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CLAIMS A	(English)	9939	172
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SPEC A	(English)	9939	7817
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Total word count - document A	7989
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Total word count - document B	0
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Total word count - documents A + B	7989
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INTERNATIONAL PATENT CLASS: A23L-002/02 ...

...SPECIFICATION mango, papaya, banana, watermelon and cantaloupe.

Preferred juices are apple, pear, lemon, lime, mandarin, grapefruit, **cranberry**, **orange**, strawberry, grape, kiwi, pineapple, passion fruit, mango, guava and cherry. Citrus juices, preferably grapefruit, orange... papaya, banana, watermelon, passion fruit and cantaloupe. Preferred other juices are apple, pear, lemon, grapefruit, **cranberry**, **orange**, strawberry, grape, kiwi, pineapple, passion fruit, mango, guava, cherry, rosehips, lychee, water chestnuts and cane...

31/5,K/3 (Item 3 from file: 348)

DIALOG(R)File 348:EUROPEAN PATENTS

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01040909

NATURAL COLOR CONCENTRATES AND ANTIMICROBIAL NUTRACEUTICAL FROM PLANTS
KONZENTRATE NATUERLICHER FARBSTOFFE SOWIE ANTIMIKROBIELLER NAEHRSTOFF
PFLANZLICHEN URSPRUNGS

CONCENTRES DE COLORANT NATUREL ET NUTRACEUTIQUES ANTIMICROBIENS D'ORIGINE
VEGETALE

PATENT ASSIGNEE:

Shanbrom Technologies, LLC, (2672560), Suite B, 603 West Ojai Avenue,
Ojai, CA 93023-3732, (US), (Proprietor designated states: all)

INVENTOR:

SHANBROM, Edward, 2252 Liane Lane, Santa Ana, CA 92705, (US)

LEGAL REPRESENTATIVE:

Fiener, Josef et al (70565), Postfach 12 49, 87712 Mindelheim, (DE)

PATENT (CC, No, Kind, Date): EP 1024818 A2 000809 (Basic)

EP 1024818 B1 011114

WO 9913889 990325

APPLICATION (CC, No, Date): EP 98947070 980916; WO 98US19329 980916

PRIORITY (CC, No, Date): US 931315 970916

DESIGNATED STATES: AT; BE; CH; CY; DE; DK; ES; FI; FR; GB; GR; IE; IT; LI;

LU; MC; NL; PT; SE

INTERNATIONAL PATENT CLASS: A61K-035/00

CITED PATENTS (EP B): WO 86/06589 A; WO 95/07623 A; US 5525341 A; US
5646178 A

CITED PATENTS (WO A): CZ 155911 A ; KR 9402793 B

CITED REFERENCES (EP B):

CHEMICAL ABSTRACTS, vol. 83, no. 1, 7 July 1975 Columbus, Ohio, US;
abstract no. 7604x, E.OSZLANYI ET AL.: "Isolation of natural food!
pigments from plants" page 647; column 2; XP002100887 & CZ 155 911 A
(E.OSZLANYI ET AL.) 15 November 1974

DATABASE WPI Section Ch, Week 9602 Derwent Publications Ltd., London, GB;
Class D21, AN 96-018386 XP002100888 & KR 9 402 793 B (PACIFIC CHEM CO
LTD) , 2 April 1994;

CITED REFERENCES (WO A):

CHEMICAL ABSTRACTS, vol. 83, no. 1, 7 July 1975 Columbus, Ohio, US;
abstract no. 7604x, E.OSZLANYI ET AL.: "Isolation of natural food
pigments from plants" page 647; column 2; XP002100887 & CZ 155 911 A
(E.OSZLANYI ET AL.) 15 November 1974

DATABASE WPI Section Ch, Week 9602 Derwent Publications Ltd., London, GB;
Class D21, AN 96-018386 XP002100888 & KR 9 402 793 B (PACIFIC CHEM CO
LTD) , 2 April 1994;

NOTE:

No A-document published by EPO

LEGAL STATUS (Type, Pub Date, Kind, Text):

Application: 000809 A2 Published application without search report
Application: 990609 A2 International application (Art. 158(1))
Lapse: 020814 B1 Date of lapse of European Patent in a
contracting state (Country, date): FI
20011114, SE 20020214,
Grant: 011114 B1 Granted patent
Examination: 000809 A2 Date of request for examination: 20000413
Examination: 010124 A2 Date of dispatch of the first examination
report: 20001211
Lapse: 020703 B1 Date of lapse of European Patent in a
contracting state (Country, date): SE
20020214,

LANGUAGE (Publication,Procedural,Application): English; English; English

FULLTEXT AVAILABILITY:

Available Text	Language	Update	Word Count
CLAIMS B	(English)	200146	407
CLAIMS B	(German)	200146	369
CLAIMS B	(French)	200146	477
SPEC B	(English)	200146	3252

Total word count - document A 0

Total word count - document B 4505

Total word count - documents A + B 4505

...SPECIFICATION for binding of color. Of course, it is possible that some
of the matrices bound **uncolored cranberry** components.

Insoluble (cross-linked) PVP is a well-known iodine binding agent; in
addition, it...

31/5,K/4 (Item 4 from file: 348)

DIALOG(R)File 348:EUROPEAN PATENTS

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00914197

Fruit extraction and infusion

Extrahierung und Infusion von Fruchte

Extraction de fruits et infusion

PATENT ASSIGNEE:

OCEAN SPRAY CRANBERRIES, INC., (1672040), One Ocean Spray Drive,
Lake-Ville-Middleboro, MA 02349, (US), (applicant designated states:
AT;BE;CH;DE;DK;ES;FR;GB;GR;IE;IT;LI;LU;MC;NL;PT;SE)

INVENTOR:

Mantius, Harold L., 27 Church Street, Raynham, MA 02767, (US)
Peterson, Peter R., 83 Partridge Circle, Taunton, MA 02780, (US)

LEGAL REPRESENTATIVE:

Altenburg, Udo, Dipl.-Phys. et al (1268), Patent- und Rechtsanwälte,
Bardehle . Pagenberg . Dost . Altenburg . Frohwitter . Geissler &
Partner, Galileiplatz 1, 81679 Munchen, (DE)

PATENT (CC, No, Kind, Date): EP 834261 A1 980408 (Basic)

APPLICATION (CC, No, Date): EP 97113340 921203;

PRIORITY (CC, No, Date): US 816803 920103

DESIGNATED STATES: AT; BE; CH; DE; DK; ES; FR; GB; GR; IE; IT; LI; LU; MC;
NL; PT; SE

RELATED PARENT NUMBER(S) - PN (AN):

EP 619707 (EP 939008074)

INTERNATIONAL PATENT CLASS: A23L-001/212; A23N-001/00; A23L-001/221;
B01D-011/02; A23B-007/08;

ABSTRACT EP 834261 A1

Extraction, especially of firm fruit such as **cranberries** , with
improved yields of high quality, low tannin juices by using an improved
countercurrent extractor employing longitudinal members positioned
between adjacent flights and reinfusion of decharacterized, extracted

fruit pieces with infusion syrups, such as juices from fruits other than that extracted, to produce a fruit food product of various flavors having a desired level of inherent soluble fruit component, without the need to bleed off spent syrup as a byproduct.

ABSTRACT WORD COUNT: 79

LEGAL STATUS (Type, Pub Date, Kind, Text):

Examination: 010328 A1 Date of dispatch of the first examination
report: 20010213

Application: 980408 A1 Published application (A1with Search Report
;A2without Search Report)

Examination: 980408 A1 Date of filing of request for examination:
970801

LANGUAGE (Publication,Procedural,Application): English; English; English

FULLTEXT AVAILABILITY:

Available Text	Language	Update	Word Count
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CLAIMS A	(English)	9815	629
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SPEC A	(English)	9815	5616
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Total word count - document A	6245
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Total word count - document B	0
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Total word count - documents A + B	6245
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...ABSTRACT A1

Extraction, especially of firm fruit such as **cranberries**, with improved yields of high quality, low tannin juices by using an improved countercurrent extractor...

...SPECIFICATION 1900 mg/L, e.g. about 1700 mg/L (measured at 7.5 brix).

Decharacterized **cranberry** pieces, exiting the solid output 71 of extraction stage 50, are typically characterized by the...

...At higher temperatures, for example, at 85 to 105(degree)F virtually all of the **color** can be **removed** from the decharacterized fruit, if desired. Extraction time can be extended to achieve the same...

...original fruit. Similarly, for producing an infused product that is characteristic, in appearance, of a **cranberry**, an amount of the color suggestive of the **cranberry** is maintained in the decharacterized fruit.

The decharacterized fruit is supplied to an infusion stage...

31/5,K/5 (Item 5 from file: 348)

DIALOG(R)File 348:EUROPEAN PATENTS

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00858363

Process for the preparation of proanthocyanidins

Verfahren zur Herstellung von Proanthocyanidinen

Procede de preparation de proanthocyanidines

PATENT ASSIGNEE:

KIKKOMAN CORPORATION, (476521), 339 Noda, Noda-shi, (JP), (applicant
designated states: DE;ES;FR;IT)

INVENTOR:

Ariga, Toshiaki, 17-17, Iwana-2-chome, Noda-shi, (JP)

Hosoyama, Hiroshi, 9-2, Kyuden-3-chome, Setagaya-ku, Tokyo, (JP)

Yuasa, Katsumi, 28-48, Surugadai-1-chome, Funabashi-shi, (JP)

LEGAL REPRESENTATIVE:

Hansen, Bernd, Dr. Dipl.-Chem. et al (4924), Hoffmann Eitle, Patent- und
Rechtsanwalte, Arabellastrasse 4, 81925 Munchen, (DE)

PATENT (CC, No, Kind, Date): EP 790314 A2 970820 (Basic)
EP 790314 A3 990407

APPLICATION (CC, No, Date): EP 97101638 970203;

PRIORITY (CC, No, Date): JP 9649664 960214

DESIGNATED STATES: DE; ES; FR; IT

INTERNATIONAL PATENT CLASS: C12P-019/60; C07H-017/065; C12P-017/06;

C07D-311/62;

LEGAL STATUS (Type, Pub Date, Kind, Text):

Examination: 010808 A2 Date of dispatch of the first examination
report: 20010626
Application: 970820 A2 Published application (A1with Search Report
;A2without Search Report)
Search Report: 990407 A3 Separate publication of the European or
International search report
Change: 990407 A2 International patent classification (change)
Change: 990407 A2 Obligatory supplementary classification
(change)
Examination: 990804 A2 Date of filing of request for examination:
990608

LANGUAGE (Publication,Procedural,Application): English; English; English
FULLTEXT AVAILABILITY:

Available Text	Language	Update	Word Count
CLAIMS A	(English)	9708W3	119
SPEC A	(English)	9708W3	1285
Total word count - document A			1404
Total word count - document B			0
Total word count - documents A + B			1404

...SPECIFICATION below.

The proanthocyanidin extracts which fall within the conception of the present invention include the **extract** liquids containing **proanthocyanidins extracted** from various plant sources such as grape seeds, grape skins **cranberries**, apples, adzuki beans, and the barks of matsu (pine), Japanese cedar and Japanese cypress with...

31/5,K/6 (Item 6 from file: 348)
DIALOG(R)File 348:EUROPEAN PATENTS
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00650524

SWEET BEVERAGES AND SWEETENING COMPOSITIONS
SUSSGETRANKE UND SUSSMITTELZUSAMMENSETZUNGEN
BOISSONS SUCREES ET COMPOSITIONS EDULCORANTES
PATENT ASSIGNEE:

THE PROCTER & GAMBLE COMPANY, (200173), One Procter & Gamble Plaza,
Cincinnati, Ohio 45202, (US), (applicant designated states:
DE;FR;GB;IT)

INVENTOR:

FISCHER, Christa, Maria, Birkenweg 7, D-6242 Kronberg 2, (DE)
HARPER, Heather, Jean, 5922 Beaty Lane, Hamilton, OH 45011, (US)
HENRY, William, John, Jr., 5428 Bayberry Court, Taylor Mill, KY 41015,
(US)
MOHLENKAMP, Marvin, Joseph, Jr., 9113 Zoellner Road, Cincinnati, OH 45251
, (US)
ROMER, Karin, Mozartstrasse 7, D-6232 Bad Soden/TS1, (DE)
SWAINE, Robert, Leslie, Jr., 36 East Sharon Road, Cincinnati, OH 45246,
(US)

LEGAL REPRESENTATIVE:

Hirsch, Uwe Thomas (77141), Procter & Gamble European Service GmbH,
Sulzbacher Strasse 40-50, 65824 Schwalbach am Taunus, (DE)

PATENT (CC, No, Kind, Date): EP 684772 A1 951206 (Basic)
EP 684772 B1 990714
WO 9418855 940901

APPLICATION (CC, No, Date): EP 94909660 940215; WO 94US1690 940215

PRIORITY (CC, No, Date): US 17590 930216; US 184109 940128

DESIGNATED STATES: DE; FR; GB; IT

INTERNATIONAL PATENT CLASS: **A23L-002/02** ; A23L-002/38; A23L-001/236

NOTE:

No A-document published by EPO

LEGAL STATUS (Type, Pub Date, Kind, Text):

Oppn None: 000628 B1 No opposition filed: 20000415
Application: 941130 A International application (Art. 158(1))
Application: 951206 A1 Published application (A1with Search Report
;A2without Search Report)
Examination: 951206 A1 Date of filing of request for examination:

950711

Examination: 960313 A1 Date of despatch of first examination report:
960130

Change: 980812 A1 Representative (change)

Change: 990224 A1 Representative (change)

Grant: 990714 B1 Granted patent

LANGUAGE (Publication,Procedural,Application): English; English; English

FULLTEXT AVAILABILITY:

Available Text	Language	Update	Word Count
CLAIMS B	(English)	9928	369
CLAIMS B	(German)	9928	323
CLAIMS B	(French)	9928	417
SPEC B	(English)	9928	7217
Total word count - document A			0
Total word count - document B			8326
Total word count - documents A + B			8326

INTERNATIONAL PATENT CLASS: **A23L-002/02** ...

...SPECIFICATION mango, papaya, banana, watermelon and cantaloupe.
Preferred juices are apple, pear, lemon, lime, mandarin, grapefruit,
cranberry , **orange** , strawberry, grape, kiwi, pineapple, passion fruit,
mango, guava and cherry. Citrus juices, preferably grapefruit, orange...
papaya, banana, watermelon, passion fruit and cantaloupe. Preferred other
juices are apple, pear, lemon, grapefruit, **cranberry** , **orange** ,
strawberry, grape, kiwi, pineapple, passion fruit, mango, guava, cherry,
rosehips, lychee, water chestnuts and cane...

31/5,K/7 (Item 7 from file: 348)

DIALOG(R)File 348:EUROPEAN PATENTS

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00650523

PROCESS AND COMPOSITION FOR SWEET JUICE FROM CUCURBITACEAE FRUIT
VERFAHREN UND ZUSAMMENSETZUNG FÜR SUSSE SAFTEN AUS CUCURBITACEAE FRUCHTEN
PROCEDE ET COMPOSITION S'APPLIQUANT A LA PREPARATION DE JUS DE FRUITS
OBTENUS A PARTIR DE FRUITS DE LA FAMILLE CUCURBITACEES

PATENT ASSIGNEE:

THE PROCTER & GAMBLE COMPANY, (200173), One Procter & Gamble Plaza,
Cincinnati, Ohio 45202, (US), (applicant designated states:

DE;FR;GB;IT)

INVENTOR:

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MAXWELL, Michael William, 109 Belmont Road, Dayton, KY 41074, (US)

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ENGEL, Ruediger, Mirebeastrasse 10, D-67574 Osthofen, (DE)

LEGAL REPRESENTATIVE:

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PATENT (CC, No, Kind, Date): EP 684771 A1 951206 (Basic)

EP 684771 B1 970917

WO 9418854 940901

APPLICATION (CC, No, Date): EP 94909659 940215; WO 94US1689 940215

PRIORITY (CC, No, Date): US 17936 930216; US 56459 930503; US 182601 940126

DESIGNATED STATES: DE; FR; GB; IT

INTERNATIONAL PATENT CLASS: **A23L-002/02**

NOTE:

No A-document published by EPO

LEGAL STATUS (Type, Pub Date, Kind, Text):

Application: 941130 A International application (Art. 158(1))

Application: 951206 A1 Published application (Alwith Search Report
;A2without Search Report)

Examination: 951206 A1 Date of filing of request for examination: 950705
 Examination: 960221 A1 Date of despatch of first examination report: 960108
 Grant: 970917 B1 Granted patent
 Oppn None: 980909 B1 No opposition filed
 LANGUAGE (Publication,Procedural,Application): English; English; English
 FULLTEXT AVAILABILITY:

Available Text	Language	Update	Word Count
CLAIMS B	(English)	9709W2	466
CLAIMS B	(German)	9709W2	436
CLAIMS B	(French)	9709W2	581
SPEC B	(English)	9709W2	7358
Total word count - document A			0
Total word count - document B			8841
Total word count - documents A + B			8841

INTERNATIONAL PATENT CLASS: **A23L-002/02**

...SPECIFICATION papaya, banana, watermelon, passion fruit and cantaloupe.
 Preferred other juices are apple, pear, lemon, grapefruit, **cranberry**,
orange, strawberry, grape, kiwi, pineapple, passion fruit, mango, guava,
 cherry, rosehips, lychee, cater chestnuts and cane...

31/5,K/8 (Item 8 from file: 348)
 DIALOG(R)File 348:EUROPEAN PATENTS
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00639435

FRUIT EXTRACTION AND INFUSION

EXTRAHIERUNG UND INFUSION VON FRUCHTEN

EXTRACTION DE FRUITS ET INFUSION

PATENT ASSIGNEE:

OCEAN SPRAY CRANBERRIES, INC., (1672040), One Ocean Spray Drive,
 Lake-Ville-Middleboro, MA 02349, (US), (applicant designated states:
 AT;BE;CH;DE;DK;ES;FR;GB;GR;IE;IT;LI;LU;MC;NL;PT;SE)

INVENTOR:

MANTIUS, Harold, L., 115 North Kingston, Rhode Island 02852, (US)
 PETERSON, Peter, R., 83 Partridge Circle, Taunton, MA 02780, (US)

LEGAL REPRESENTATIVE:

Bardehle, Heinz, Dipl.-Ing. et al (1381), Patent- und Rechtsanwälte
 Bardehle . Pagenberg . Dost . Altenburg . Geissler . Isenbruck Postfach
 86 06 20, 81633 Munchen, (DE)

PATENT (CC, No, Kind, Date): EP 619707 A1 941019 (Basic)
 EP 619707 B1 990519
 WO 9312674 930708

APPLICATION (CC, No, Date): EP 93900807 921203; WO 92US10409 921203

PRIORITY (CC, No, Date): US 816803 920103

DESIGNATED STATES: AT; BE; CH; DE; DK; ES; FR; GB; GR; IE; IT; LI; LU; MC;
 NL; PT; SE

INTERNATIONAL PATENT CLASS: A23N-001/00; B01D-011/02; B01F-015/00;

A23L-001/212; A23B-007/00; A23B-007/08; **A23L-002/04**

NOTE:

No A-document published by EPO

LEGAL STATUS (Type, Pub Date, Kind, Text):

Oppn None: 000510 B1 No opposition filed: 20000222

Application: 941019 A1 Published application (A1with Search Report
 ;A2without Search Report)

Examination: 941019 A1 Date of filing of request for examination:
 940712

Examination: 960410 A1 Date of despatch of first examination report:
 960222

Change: 990519 A1 Title of invention (German) (change)

Change: 990519 A1 Miscellaneous (change)

Grant: 990519 B1 Granted patent

LANGUAGE (Publication,Procedural,Application): English; English; English
 FULLTEXT AVAILABILITY:

Available Text	Language	Update	Word Count
CLAIMS B	(English)	9920	997
CLAIMS B	(German)	9920	994
CLAIMS B	(French)	9920	1117
SPEC B	(English)	9920	5323
Total word count - document A			0
Total word count - document B			8431
Total word count - documents A + B			8431

...INTERNATIONAL PATENT CLASS: **A23L-002/04**

...SPECIFICATION 1900 mg/L, e.g. about 1700 mg/L (measured at 7.5 brix).
Decharacterized **cranberry** pieces, exiting the solid output 71 of
extraction stage 50, are typically characterized by the...

...At higher temperatures, for example, at 85 to 105(degree)F virtually all
of the **color** can be **removed** from the decharacterized fruit, if
desired. Extraction time can be extended to achieve the same...

...original fruit. Similarly, for producing an infused product that is
characteristic, in appearance, of a **cranberry**, an amount of the color
suggestive of the **cranberry** is maintained in the decharacterized fruit.

The decharacterized fruit is supplied to an infusion stage...

31/5,K/9 (Item 9 from file: 348)
DIALOG(R)File 348:EUROPEAN PATENTS
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00477587

Sour dairy liqueur

Likör auf Basis von Sauermilchprodukten

Liqueur lactee acide

PATENT ASSIGNEE:

CAMPINA MELKUNIE B.V., (1325822), Hogeweg 9, NL-5301 LB Zaltbommel, (NL)
, (applicant designated states: DE;GB;IT;NL)

INVENTOR:

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Vierlingsbeek, (NL)

van den Hoven, Martinus Marinus Gerardus Maria, Seringelaar 5, NL-5467 ED
Veghel, (NL)

LEGAL REPRESENTATIVE:

Smulders, Theodorus A.H.J., Ir. et al (21191), Vereenigde Octrooibureaux
Nieuwe Parklaan 97, NL-2587 BN 's-Gravenhage, (NL)

PATENT (CC, No, Kind, Date): EP 463696 A1 920102 (Basic)
EP 463696 B1 960117

APPLICATION (CC, No, Date): EP91201573 910619;

PRIORITY (CC, No, Date): NL 901438 900622

DESIGNATED STATES: DE; GB; IT; NL

INTERNATIONAL PATENT CLASS: C12G-003/04;

ABSTRACT EP 463696 A1

The invention relates to an alcoholic beverage based on a mixture of
vegetable juices or extracts and milk products, having a pH lower than
5.0. Conventional stabilizers such as pectin and carboxymethylcellulose
are not always adequate as stabilizers for such alcoholic beverages.of pH
<5. According to the invention, a polyol ester of alginic acid is
utilized as a stabilizing agent, with excellent results.

ABSTRACT WORD COUNT: 65

LEGAL STATUS (Type, Pub Date, Kind, Text):

Application: 920102 A1 Published application (A1with Search Report
;A2without Search Report)

Examination: 920701 A1 Date of filing of request for examination:
920504

Examination: 941207 A1 Date of despatch of first examination report:

941019

*Assignee: 950920 A1 Applicant (transfer of rights) (change):
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NL-5301 LB Zaltbommel (NL) (applicant
designated states: DE;GB;IT;NL)

*Assignee: 950920 A1 Previous applicant in case of transfer of
rights (change): DE MELKINDUSTRIE VEGHEL B.V.
(1383470) NCB Laan 80 NL-5462 GE Veghel (NL)
(applicant designated states: DE;GB;IT;NL)

Grant: 960117 B1 Granted patent

Oppn None: 970108 B1 No opposition filed

LANGUAGE (Publication,Procedural,Application): English; English; English

FULLTEXT AVAILABILITY:

Available Text	Language	Update	Word Count
CLAIMS A	(English)	EPABF1	120
CLAIMS B	(English)	EPAB96	122
CLAIMS B	(German)	EPAB96	98
CLAIMS B	(French)	EPAB96	117
SPEC A	(English)	EPABF1	1159
SPEC B	(English)	EPAB96	1253
Total word count - document A			1279
Total word count - document B			1590
Total word count - documents A + B			2869

...CLAIMS any one of the preceding claims, characterized in that a fruit juice or an alcoholic **extract** from **red** or black currants, **cranberries**, cherries, apples, citrus fruits or pineapple is used as an ingredient. ...

...CLAIMS any one of the preceding claims, characterized in that a fruit juice or an alcoholic **extract** from **red** or black currants, **cranberries**, cherries, apples, citrus fruits or pineapple is used as an ingredient. ...

31/5,K/10 (Item 10 from file: 348)

DIALOG(R)File 348:EUROPEAN PATENTS

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00301590

New antibiotics, benanomicins A and B and dextylosylbenanomicin B, and production and uses thereof.

Antibiotika, Benanomicine A und B und Dextylosylbenanomicin B, ihre Herstellung und Verwendung.

Antibiotiques, benanomicines A et B et dextylosylbenanomicine B, leur fabrication et utilisation.

PATENT ASSIGNEE:

ZAIDAN HOJIN BISEIBUTSU KAGAKU KENKYU KAI, (256673), 14-23, Kami Ohsaki 3-chome, Shinagawa-ku Tokyo, (JP), (applicant designated states:

AT;BE;CH;DE;ES;FR;GB;IT;LI;LU;NL;SE)

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LEGAL REPRESENTATIVE:

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PATENT (CC, No, Kind, Date): EP 315147 A2 890510 (Basic)

EP 315147 A3 910515

EP 315147 B1 940216

APPLICATION (CC, No, Date): EP 88118253 881102;

PRIORITY (CC, No, Date): JP 87277692 871102; JP 87327163 871225

DESIGNATED STATES: AT; BE; CH; DE; ES; FR; GB; IT; LI; LU; NL; SE

INTERNATIONAL PATENT CLASS: C07H-015/252; A61K-031/70; C12P-019/56;
C12P-019/56; C12R-001/04
CITED PATENTS (EP A): EP 277621 A

ABSTRACT EP 315147 A2

Two new antibiotics which are now nominated as benanomycin A and benanomycin B, respectively, are fermentatively produced by the cultivation of a new microorganism, designated as MH193-16F4 strain, of Actinomycetes. Benanomycins A and B each show antifungal activity and are useful as a therapeutic antifungal agent. A new compound, dextylosylbenanomycin B is now produced by chemical conversion of benanomycin B, and this semi-synthetic antibiotic also shows antifungal activity and is useful as a therapeutic antifungal agent. They have the general formula (I) (see image in original document) wherein R is a hydroxyl group or an amino group and R(sup 1) is a hydrogen atom or a xylosyl group, provided that when R is the hydroxyl group, R(sup 1) is not the hydrogen atom, and a salt or an ester of the compound of the formula (I).

ABSTRACT WORD COUNT: 138

LEGAL STATUS (Type, Pub Date, Kind, Text):

Application: 890510 A2 Published application (Alwith Search Report
;A2without Search Report)
Search Report: 910515 A3 Separate publication of the European or
International search report
Examination: 910925 A2 Date of filing of request for examination:
910730
Examination: 911204 A2 Date of despatch of first examination report:
911021
Grant: 940216 B1 Granted patent
Oppn None: 950215 B1 No opposition filed

LANGUAGE (Publication,Procedural,Application): English; English; English

FULLTEXT AVAILABILITY:

Available Text	Language	Update	Word Count
CLAIMS B	(English)	EPBBF1	1415
CLAIMS B	(German)	EPBBF1	1295
CLAIMS B	(French)	EPBBF1	1573
SPEC B	(English)	EPBBF1	8427
Total word count - document A			0
Total word count - document B			12710
Total word count - documents A + B			12710

...SPECIFICATION formed.

(3) Glycerol-asparagine agar medium (ISP-medium 5, cultured at 27(degree)C:

Growth **was colorless**, and neither aerial mycelia, nor soluble pigment was produced. In the same medium but supplemented...

...aerial mycelia being formed thinnly and with soluble pigment of a dull red purple (8pc, **Cranberry**) **being** produced.

(4) Inorganic salts-starch agar medium (ISP-medium 4, cultured at 27(degree)C...

31/5,K/11 (Item 1 from file: 349)

DIALOG(R)File 349:PCT FULLTEXT

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00946435

LOW GLYCEMIC RESPONSE COMPOSITIONS

COMPOSITIONS PRODUISANT UNE FAIBLE REPONSE GLYCEMIQUE

Patent Applicant/Assignee:

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Inventor(s):

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JONES Judy Ann, 139 Harrison Avenue, Cleves, OH 45002, US,
BRITTING Gary Allen, 11986 Foxgate Way, Loveland, OH 45140, US,

Legal Representative:

REED T David (et al) (agent), The Procter & Gamble Company, 5299 Spring Grove Avenue, Cincinnati, OH 45217-1087, US,

Patent and Priority Information (Country, Number, Date):

Patent: WO 200278469 A1 20021010 (WO 0278469)

Application: WO 2002US9209 20020326 (PCT/WO US0209209)

Priority Application: US 2001821376 20010329

Designated States: AE AG AL AM AT AT (utility model) AU AZ BA BB BG BR BY BZ CA CH CN CO CR CU CZ CZ (utility model) DE DE (utility model) DK DK (utility model) DM DZ EC EE EE (utility model) ES FI FI (utility model) GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NO NZ OM PH PL PT RO RU SD SE SG SI SK SK (utility model) SL TJ TM TN TR TT TZ UA UG UZ VN YU ZA ZM ZW (EP) AT BE CH CY DE DK ES FI FR GB GR IE IT LU MC NL PT SE TR (OA) BF BJ CF CG CI CM GA GN GQ GW ML MR NE SN TD TG (AP) GH GM KE LS MW MZ SD SL SZ TZ UG ZM ZW (EA) AM AZ BY KG KZ MD RU TJ TM

Main International Patent Class: A23L-001/30

International Patent Class: A23L-001/302; **A23L-002/02** ; A23F-003/16

Publication Language: English

Filing Language: English

English Abstract

The present disclosure is related to compositions useful in the field of foods and beverages. In particular, the present invention relates to those compositions that reduce the postprandial rise in blood glucose (described as low Glycemic Index) that synergistically provide enhanced metabolism in the mammalian system and inhibit the storage of systemic fat. In particular, the present invention relates to compositions comprising: a) one or more flavanols; b) one or more bracers; and c) vitamin B; wherein the composition exhibits a Glycemic Index of about 55 or less. As disclosed, the unique combination of ingredients, which provide the defined, low Glycemic Index, work synergistically together to enhance perception of energy and / or improve physiological energy via metabolism enhancement over a long duration of time, without resulting in sudden peaks of glucose in the mammalian system. Thus, the present compositions effectively modulate glucose in the system, thereby providing energy to the system without resulting in the storage of systemic fat.

French Abstract

L'invention concerne des compositions qui sont utiles dans le domaine de l'alimentation et des boissons et en particulier des compositions qui reduisent l'elevation postprandiale de glucose sanguin (ou a faible indice glycémique) qui provoquent en synergie une augmentation du metabolisme dans l'organisme mammifere et inhibent le stockage des graisses dans l'organisme. L'invention concerne en particulier des compositions comprenant : a) un ou plusieurs flavanols, b) un ou plusieurs stimulants, et c) de la vitamine B. Cette composition presente un indice glycémique egal ou inferieur a environ 55. Cette combinaison unique d'ingredients qui produit ce faible indice glycémique, agit de maniere synergique pour accroître la perception d'energie et/ou ameliorer l'energie physiologique a travers une activation prolongee du metabolisme, sans provoquer de pics de glucose dans le l'organisme mammifere. Ces compositions modulent par consequent avec efficacite le taux de glucose dans l'organisme de maniere a approvisionner le systeme en energie sans entrainer stockage de graisse systemique.

Legal Status (Type, Date, Text)

Publication 20021010 A1 With international search report.

Publication 20021010 A1 Before the expiration of the time limit for amending the claims and to be republished in the event of the receipt of amendments.

...International Patent Class: **A23L-002/02**

00944332

DENTAL FORMULATION

PREPARATION DENTAIRE

Patent Applicant/Assignee:

C S BIOSCIENCE INC, 315 W. 57th Street, New York, NY 10019-3147, US, US
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Inventor(s):

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Legal Representative:

ISLAM Shahan (agent), Rosenman & Colin, LLP, 575 Madison Avenue, New
York, NY 10022, US,

Patent and Priority Information (Country, Number, Date):

Patent: WO 200276433 A1 20021003 (WO 0276433)

Application: WO 2001US9754 20010327 (PCT/WO US0109754)

Priority Application: WO 2001US9754 20010327

Designated States: AE AG AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CO CR CU

CZ DE DK DM DZ EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR

KZ LC LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NO NZ PL PT RO RU SD SE

SG SI SK SL TJ TM TR TT TZ UA UG UZ VN YU ZA ZW

(EP) AT BE CH CY DE DK ES FI FR GB GR IE IT LU MC NL PT SE TR

(OA) BF BJ CF CG CI CM GA GN GW ML MR NE SN TD TG

(AP) GH GM KE LS MW MZ SD SL SZ TZ UG ZW

(EA) AM AZ BY KG KZ MD RU TJ TM

Main International Patent Class: A61K-009/68

International Patent Class: A61K-009/28; A61K-007/16; A61K-007/28;

A61K-007/18; A61K-007/20; A61K-047/00; A61F-013/00; A61F-009/02

Publication Language: English

Filing Language: English

Fulltext Availability:

Detailed Description

Claims

Fulltext Word Count: 4538

English Abstract

An orally absorbable improved dental formulation is provided. The dental formulation includes a base to which an active component is added. The active component comprises, based on the overall weight thereof, Vitamin C in an amount between about 0 and 25 weight percent, and Co-enzyme Q-10 (or ubiquinone), in an amount between 0 and 25 weight percent, are added.

French Abstract

L'invention concerne une preparation dentaire amelioree qui s'administre par voie orale. La preparation dentaire comprend une base a laquelle un constituant actif est ajoute. Le constituant actif comprend, sur la base de son poids total, 0 a 25 % en poids de vitamine C, et 0 a 25 % en poids de coenzyme Q-10 (ou ubiquinone).

Legal Status (Type, Date, Text)

Publication 20021003 A1 With international search report.

Fulltext Availability:

Detailed Description

Detailed Description

... component would be present therein in an amount between about 20 and 50 weight percent. **Cranberry extract** is a **red** liquid of the Viburnum Opulus berry and is used in the formulation for its ability...

31/5,K/13 (Item 3 from file: 349)

00935471

FUNCTIONAL FOOD AND A METHOD FOR THE PREPARATION OF SAME.

ALIMENT FONCTIONNEL ET SON PROCEDE DE PREPARATION

Patent Applicant/Assignee:

ORIOLA OY, Orionintie 5, FIN-02200 Espoo, FI, FI (Residence), FI
(Nationality), (For all designated states except: US)

Patent Applicant/Inventor:

KAURALA Marita Cecilia, Krattivuorentie 12 J 19, FIN-02320 Espoo, FI, FI
(Residence), FI (Nationality), (Designated only for: US)

RAUTIO Pia Leena, Steniuksentie 6 B 23, FIN-00320 Helsinki, FI, FI
(Residence), FI (Nationality), (Designated only for: US)

Legal Representative:

BERGGREN OY AB (agent), P. O. Box 16, FIN-00101 Helsinki, FI,

Patent and Priority Information (Country, Number, Date):

Patent: WO 200267700 A1 20020906 (WO 0267700)

Application: WO 2002FI152 20020225 (PCT/WO FI0200152)

Priority Application: FI 2001376 20010226

Designated States: AE AG AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CO CR CU

CZ DE DK DM DZ EC EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP

KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NO NZ OM PH PL PT RO

RU SD SE SG SI SK SL TJ TM TN TR TT TZ UA UG US UZ VN YU ZA ZM ZW

(EP) AT BE CH CY DE DK ES FI FR GB GR IE IT LU MC NL PT SE TR

(OA) BF BJ CF CG CI CM GA GN GQ GW ML MR NE SN TD TG

(AP) GH GM KE LS MW MZ SD SL SZ TZ UG ZM ZW

(EA) AM AZ BY KG KZ MD RU TJ TM

Main International Patent Class: A23L-001/29

Publication Language: English

Filing Language: Finnish

Fulltext Availability:

Detailed Description

Claims

Fulltext Word Count: 2474

English Abstract

The invention relates to functional food to be eaten without heating, which is a powdery mixture containing substances of plant origin, and which has components containing different phytoestrogens. Further, the invention relates to the method of preparing the food. According to the invention, the food contains especially isoflavone-containing precooked soybean flour and lignane-containing germinated rye. Flavour-imparting components, such as dried **lingonberry**, dried rose hip and/or sweeteners, such as raw cane sugar, may also be included. The germination of rye grains can be carried out by soaking them in water, by letting them germ in room temperature, by drying the germinated grains by air blowing, and by finally milling the grains. The resulting powder is combined with the soybean flour and possible other components of the product by mechanical mixing. The powder may be eaten without cooking, mixed with a liquid, either as a drink or as a more solid mixture.

French Abstract

L'invention porte sur un aliment fonctionnel destine a etre ingere sans etre chauffe au prealable. Cet aliment est un melange sous forme de poudre renfermant des substances d'origine vegetale et des composants contenant differents phyto-oestrogenes. L'invention porte egalement sur le procede de preparation dudit aliment. Selon l'invention, l'aliment renferme de la farine de soja precuite contenant specialement des isoflavones et du seigle germe contenant du lignane. On peut ajouter egalement les composants aromatiques, dont les airelles sechees, les fruits du rosier seches et/ou des edulcorants, tels que la canne a sucre non raffinee. La germination des grains de seigle peut etre assuree par leur trempage dans l'eau, par leur germination dans une chambre a temperature ambiante, par leur sechage a l'air et finalement par la mouture des grains. La poudre ainsi obtenue est melangee a la farine de soja et a d'autres composants eventuels par melange mecanique. La poudre peut etre consommee sans etre cuisinee, melangee a un liquide, a une boisson ou a tout autre melange solide.

Legal Status (Type, Date, Text)

Publication 20020906 A1 With international search report.

Examination 20021010 Request for preliminary examination prior to end of
19th month from priority date

Fulltext Availability:
Detailed Description

English Abstract

...containing precooked soybean flour and lignane-containing germinated
rye. Flavour-imparting components, such as dried **lingonberry**, dried
rose hip and/or sweeteners, such as raw cane sugar, may also be included
...

Detailed Description

... acids 18.2%
- polyunsaturated fatty acids 63.6%
- carbohydrate content 27%
- ash 5%
- colour: light **yellow**
Lingonberry powder
- prepared of lingonberries dried whole
- cleaning: rubbish and small, discoloured and bad berries are...

31/5,K/14 (Item 4 from file: 349)
DIALOG(R)File 349:PCT FULLTEXT
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00901883

ENHANCERS FOR MICROBIOLOGICAL DISINFECTION AND TARGETED APOPTOSIS
ACTIVATEURS DE DESINFECTION MICROBIOLOGIQUE ET D'APOPTOSE CIBLEE

Patent Applicant/Assignee:

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93023-3732, US, US (Residence), US (Nationality), (For all designated
states except: US)

Patent Applicant/Inventor:

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, US (Nationality), (Designated only for: US)

Legal Representative:

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Patent and Priority Information (Country, Number, Date):

Patent: WO 200234293 A2 20020502 (WO 0234293)
Application: WO 2001US45245 20011023 (PCT/WO US0145245)
Priority Application: US 2000694178 20001023

Designated States: AE AG AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CO CR CU

CZ DE DK DM DZ EC EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP

KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NO NZ PL PT RO RU SD

SE SG SI SK SL TJ TM TR TT TZ UA UG US UZ VN YU ZA ZW

(EP) AT BE CH CY DE DK ES FI FR GB GR IE IT LU MC NL PT SE TR

(OA) BF BJ CF CG CI CM GA GN GQ GW ML MR NE SN TD TG

(AP) GH GM KE LS MW MZ SD SL SZ TZ UG ZW

(EA) AM AZ BY KG KZ MD RU TJ TM

Main International Patent Class: A61K-047/00

Publication Language: English

Filing Language: English

Fulltext Availability:

Detailed Description

Claims

Fulltext Word Count: 7835

English Abstract

Simple carboxylic acids, in particular dicarboxylic acids such as citric
acid shows an unexpected ability to enhance the antimicrobial power of a
wide range of disinfectant and/or antibiotic agents. As little as 1 %
citrate greatly enhances the ability of antibiotics to kill or inhibit a
wide range of bacterial species including antibiotic resistant strains.
Citrate alone is effective in preventing bacterial growth in platelet
concentrates and in red blood cell suspensions. Effective concentrations

of citrate cause little if any damage to blood cells. Besides enhancing the power of antibiotics citrate also enhances the antimicrobial properties of disinfectant organic dyes such as crystal violet and methylene blue. In addition citrate enhances the antimicrobial properties of polyphenols of plant origin. Iodine-based disinfectants are also enhanced without enhancing protein denaturation. In addition, citrate also enhances the ability of glucocorticoids to augment apoptosis of lymphoid cells.

French Abstract

L'invention concerne des acides carboxyliques simples, en particulier des acides dicarboxyliques tels que l'acide citrique presentant une capacite inattendue d'activation du pouvoir antimicrobien d'une grande variete d'agents desinfectants et/ou antibiotiques. Il suffit de seulement 1 % de citrate pour activer fortement la capacite des antibiotiques de tuer ou d'inhiber une grande variete d'especes bacteriennes comportant des souches resistantes aux antibiotiques. Le citrate seul est efficace pour prevenir la croissance bacterienne dans des concentres de plaquettes et dans des suspensions de globules rouges. Des concentrations efficaces de citrate ne causent que peu de dommages, si tant est qu'elles en causent, aux globules rouges. Outre le fait qu'il active le pouvoir des antibiotiques, le citrate active egalement les proprietes antimicrobiennes de colorants organiques desinfectants tels que le violet de gentiane ou le bleu de methylene. De plus, le citrate active les proprietes antimicrobiennes de polyphenols d'origine vegetale. Des desinfectants a base d'iode sont egalement actives, sans qu'il y ait d'activation de denaturation proteique. Enfin, le citrate active egalement la capacite de glucocorticoides d'augmenter l'apoptose de cellules lymphoides.

Legal Status (Type, Date, Text)

Publication 20020502 A2 Without international search report and to be republished upon receipt of that report.

Examination 20021024 Request for preliminary examination prior to end of 19th month from priority date

Fulltext Availability:

Detailed Description

Detailed Description

... adhesion of bacteria to the endothelial cells of the urinary tract.

The present inventor has **purified** antimicrobial **colored** compounds from **cranberry** and other plant materials. These compounds actually have bacteriostatic as well as bactericidal and virucidal...

31/5,K/15 (Item 5 from file: 349)

DIALOG(R)File 349:PCT FULLTEXT

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00855572

METAL ION COMPOSITIONS FOR PRESERVATION OF FRUIT JUICE

COMPOSITIONS D'IONS METALLIQUES POUR LA CONSERVATION DE JUS DE FRUIT

Patent Applicant/Assignee:

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Inventor(s):

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Legal Representative:

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Patent and Priority Information (Country, Number, Date):

Patent: WO 200187093 A2 20011122 (WO 0187093)

Application: WO 2001US15010 20010510 (PCT/WO US0115010)

Priority Application: US 2000572266 20000517

Designated States: AE AL AM AT AU AZ BA BB BG BR BY CA CH CN CO CR CU CZ DE
DK DM EC EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC

LK LR LS LT LU LV MA MD MG MK MN MW MX NO NZ PL PT RO RU SD SE SG SI SK
SL TJ TM TR TT TZ UA UG UZ VN YU ZA ZW
(EP) AT BE CH CY DE DK ES FI FR GB GR IE IT LU MC NL PT SE TR
(OA) BF BJ CF CG CI CM GA GN GW ML MR NE SN TD TG
(AP) GH GM KE LS MW MZ SD SL SZ TZ UG ZW
(EA) AM AZ BY KG KZ MD RU TJ TM

Main International Patent Class: **A23L-002/02**

International Patent Class: A23L-002/44; A23L-001/272

Publication Language: English

Filing Language: English

Fulltext Availability:

Detailed Description

Claims

Fulltext Word Count: 2329

English Abstract

Fruit juice with improved color and nutritional quality is prepared by mixing grape juice or other juice colored with anthocyanin with a cation, preferably zinc.

French Abstract

L'invention concerne un jus de fruit ayant une meilleure qualite de couleur et de valeur nutritive. Pour preparer ce jus de fruit, on melange du jus de raisin ou un autre jus colore avec une anthocyane contenant un cation, de preference du zinc.

Legal Status (Type, Date, Text)

Publication 20011122 A2 Without international search report and to be republished upon receipt of that report.

Examination 20011220 Request for preliminary examination prior to end of 19th month from priority date

Main International Patent Class: **A23L-002/02**

Fulltext Availability:

Detailed Description

Detailed Description

... take place in Concord grapes and other fruits, such as strawberries and cranberries, colored by **anthocyanins** especially in color are reported to be primarily due to the instability of **anthocyanins** (J. R. Morris., D. L. Cawthon., and J. W. Fleming. Journal of American Society for Horticultural Science...

31/5,K/16 (Item 6 from file: 349)

DIALOG(R) File 349:PCT FULLTEXT

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00849065

NOVEL COMPOSITIONS DERIVED FROM CRANBERRY AND GRAPEFRUIT AND THERAPEUTIC USES THEREFOR

NOUVELLES COMPOSITION A BASE D'AIRELLE A GROS FRUITS ET DE PAMPLEMOUSSE ET APPLICATIONS THERAPEUTIQUES

Patent Applicant/Assignee:

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GUTHRIE Najla, 389 Dundas Street #2401, London, Ontario N6B 3L5, CA, CA (Residence), CA (Nationality), (Designated only for: US)

Legal Representative:

REMILLARD Jane E (et al) (agent), Lahive & Cockfield, LLP, 28 State Street, Boston, MA 02109, US,

Patent and Priority Information (Country, Number, Date):

Patent: WO 200180870 A2 20011101 (WO 0180870)
Application: WO 2001US12121 20010413 (PCT/WO US0112121)
Priority Application: US 2000196886 20000413

Parent Application/Grant:

Related by Continuation to: US 2000196886 20000413 (CON)

Designated States: AE AG AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CO CR CU

CZ DE DK DM DZ EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR
KZ LC LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NO NZ PL PT RO RU SD SE
SG SI SK SL TJ TM TR TT TZ UA UG US UZ VN YU ZA ZW

(EP) AT BE CH CY DE DK ES FI FR GB GR IE IT LU MC NL PT SE TR

(OA) BF BJ CF CG CI CM GA GN GW ML MR NE SN TD TG

(AP) GH GM KE LS MW MZ SD SL SZ TZ UG ZW

(EA) AM AZ BY KG KZ MD RU TJ TM

Main International Patent Class: A61K-035/78

International Patent Class: A61P-035/00; A61P-007/00

Publication Language: English

Filing Language: English

Fulltext Availability:

Detailed Description

Claims

Fulltext Word Count: 17225

English Abstract

Novel compositions derived from grapefruit and **cranberry** are disclosed, as well as therapeutic uses for the compositions in treating or preventing cancer and hypercholesterolemia in a subject. The compositions are, in particular embodiments, derived from grapefruit essence oil, grapefruit peel oil, grapefruit peel, and decharacterized **cranberry** fruit.

French Abstract

La presente invention concerne de nouvelles compositions a base d'airelle a gros fruits et de pamplemousse, ainsi que les applications therapeutiques de telles compositions pour le traitement et la prevention du cancer et de l'hypercholesterolemie chez un sujet. Lesdites compositions sont, dans des modes de realisation particulieres, a base d'huile essentielle de pamplemousse, d'huile de pelure de pamplemousse, de pelure de pamplemousse, et d'airelle a gros fruits denaturee.

Legal Status (Type, Date, Text)

Publication 20011101 A2 Without international search report and to be republished upon receipt of that report.

Examination 20020110 Request for preliminary examination prior to end of 19th month from priority date

NOVEL COMPOSITIONS DERIVED FROM CRANBERRY AND GRAPEFRUIT AND THERAPEUTIC USES THEREFOR

Fulltext Availability:

Detailed Description

English Abstract

Novel compositions derived from grapefruit and **cranberry** are disclosed, as well as therapeutic uses for the compositions in treating or preventing cancer...

...in particular embodiments, derived from grapefruit essence oil, grapefruit peel oil, grapefruit peel, and decharacterized **cranberry** fruit.

Detailed Description

... showing the reduced tumor incidence (lung metastases) in test animals administered four different grapefruit or **cranberry** based diets (concentrated **pink** grapefruit **juice**, processed grapefruit peel, concentrated **cranberry juice**, and decharacterized **cranberry**) after inoculation with a cancer.

Figure 4 is a graph showing reduction in tumor size in test animals administered certain grapefruit or **cranberry** based diets (concentrated

for grapefruit **red** peel oil **extract** (OS4). In contrast, neither the grapefruit aroma extract (OS I) nor the **cranberry** essence extract (OS2) did not significantly affect levels of apo B in the medium at...pink grapefruit juice (2x normal strength) instead of drinking water - 39 Table 9. Percent composition of **cranberry** and **pink** grapefruit products incorporated into experimental (inverted exclamation mark) diets.

Ingredient CR.PRESSCAKE PGR PELLETS CR...

31/5,K/17 (Item 7 from file: 349)
DIALOG(R) File 349:PCT FULLTEXT
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00847514 **Image available**

DEBITTERED CITRUS PULP AND PROCESSING

PULPE D'AGRUMES SANS AMERTUME ET SON PROCEDE DE PRODUCTION

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Patent Applicant/Inventor:

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Legal Representative:

MEHLER Raymond M (agent), Cook, Alex, McFarron, Manzo, Cummings & Mehler,
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Patent and Priority Information (Country, Number, Date):

Patent: WO 200180667 A2-A3 20011101 (WO 0180667)

Application: WO 2001US12911 20010420 (PCT/WO US0112911)

Priority Application: US 2000556577 20000424

Parent Application/Grant:

Related by Continuation to: US Not furnished (CIP)

Designated States: AE AG AL AM AT AT (utility model) AU AZ BA BB BG BR BY
BZ CA CH CN CR CZ CZ (utility model) DE DE (utility model) DK DK
(utility model) DM DZ EE EE (utility model) ES FI FI (utility model) GB
GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA
MD MG MK MN MW MX MZ NO NZ PL PT RO RU SD SE SG SI SK SK (utility model)
SL TJ TM TR TT TZ UA UG US UZ VN YU ZA ZW

(EP) AT BE CH CY DE DK ES FI FR GB GR IE IT LU MC NL PT SE TR

(OA) BF BJ CF CG CI CM GA GN GW ML MR NE SN TD TG

(AP) GH GM KE LS MW MZ SD SL SZ TZ UG ZW

(EA) AM AZ BY KG KZ MD RU TJ TM

Main International Patent Class: A23L-002/62

International Patent Class: **A23L-002/74**

Publication Language: English

Filing Language: English

Fulltext Availability:

Detailed Description

Claims

Fulltext Word Count: 7183

English Abstract

Citrus pulp products (24) are provided which incorporate components from pulp material separated from a citrus juice source (11). Naringin, limonin or other bitterant levels are reduced substantially in the pulp components. In particular applications, the debittered citrus pulp is a grapefruit-originating bland clouding agent, a citrus pulp wash bland clouding agent, or a citrus peel juice bland clouding agent.

French Abstract

L'invention concerne des produits a base de pulpe d'agrumes contenant des constituants de pulpe extraite d'une source de jus d'agrumes. La naringine, le limon et autres substances ameres sont sensiblement reduits dans les constituants de ladite pulpe. Dans des applications particulieres, la pulpe d'agrumes, dont l'amertume a ete eliminee, est un agent opacifiant neutre issu du pomele, un agent opacifiant neutre

d'egout riche de pulpe d'agrumes ou un agent opacifiant neutre de jus de zestes d'agrumes.

Legal Status (Type, Date, Text)

Publication 20011101 A2 Without international search report and to be republished upon receipt of that report.

Search Rpt 20020523 Late publication of international search report

Republication 20020523 A3 With international search report.

International Patent Class: A23L-002/74

Fulltext Availability:

Detailed Description

Detailed Description

... whereas 31% of the panelists did not identify this as grapefruit juice.

Example 7

An **orange** and **cranberry** juice blend was prepared which incorporated the grapefruit cloudy filler juice made generally in accordance...

...about

120 gallons of cranberry concentrate at 47.7° Brix and 11.5 pH. an **orange** and **cranberry** flavor formulation, red colorant, and about 320 gallons water. This prepared a concentrated **orange cranberry** base product. A blended juice product was made from this base. An approximate 1000 gallon batch of such a blended juice product includes about 23 gallons of this **orange cranberry** base, about 115 gallons of high fructose corn syrup sweetener, and about 865 gallons of...

...single

strength. In the single-strength blended cloudy juice, the identifiable flavors were those of **orange** and **cranberry** and not of grapefruit.

Example 8

Orange peels were shredded into pieces no larger than...

31/5,K/18 (Item 8 from file: 349)

DIALOG(R)File 349:PCT FULLTEXT

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00830481

COMPOSITIONS SUITABLE FOR ORAL ADMINISTRATION AND KITS AND METHODS THEREOF
FOR HYDRATING MAMMALIAN SKIN

COMPOSITIONS A ADMINISTRATION ORALE, KITS ET PROCEDES D'HYDRATATION DE LA
PEAU D'UN MAMMIFERE

Patent Applicant/Assignee:

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Legal Representative:

REED T David (et al) (agent), The Procter & Gamble Company, 5299 Spring
Grove Avenue, Cincinnati, OH 45217-1087, US,

Patent and Priority Information (Country, Number, Date):

Patent: WO 200162265 A1 20010830 (WO 0162265)

Application: WO 2001US5581 20010222 (PCT/WO US0105581)

Priority Application: US 2000510800 20000223

Designated States: AE AG AL AM AT AT (utility model) AU AZ BA BB BG BR BY
BZ CA CH CN CR CU CZ CZ (utility model) DE DE (utility model) DK DK
(utility model) DM DZ EE EE (utility model) ES FI FI (utility model) GB

GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA
MD MG MK MN MW MX MZ NO NZ PL PT RO RU SD SE SG SI SK SK (utility model)
SL TJ TM TR TT TZ UA UG UZ VN YU ZA ZW
(EP) AT BE CH CY DE DK ES FI FR GB GR IE IT LU MC NL PT SE TR
(OA) BF BJ CF CG CI CM GA GN GW ML MR NE SN TD TG
(AP) GH GM KE LS MW MZ SD SL SZ TZ UG ZW
(EA) AM AZ BY KG KZ MD RU TJ TM

Main International Patent Class: A61K-035/78

International Patent Class: A23L-001/30; **A23L-002/02** ; A23L-002/52

Publication Language: English

Filing Language: English

Fulltext Availability:

Detailed Description

Claims

Fulltext Word Count: 11596

English Abstract

The present invention is directed to methods of hydrating mammalian skin comprising orally administering a substantially decaffeinated composition comprising one or more flavanols, preferably through the presence of green tea solids. The present invention is further directed to kits comprising a substantially decaffeinated composition comprising one or more flavanols and information that oral administration of the composition provides one or more skin health benefits, particularly hydration of mammalian skin. Particularly preferred compositions suitable for oral administration comprise: aloe; glycerol; a further component comprising one or more flavanols; and at least about 50% water. Other particularly preferred embodiments which provide hydration of mammalian skin are described herein.

French Abstract

L'invention concerne des procedes d'hydratation de la peau d'un mammifere consistant a administrer par voie orale une composition essentiellement decafeinee comprenant un ou plusieurs flavanols, de preference en presence de solides de the vert. L'invention concerne egalement des kits comprenant une composition essentiellement decafeinee renfermant un ou plusieurs flavanols et des informations sur les benefices decoulant de l'administration orale de ladite composition, notamment l'hydratation de la peau d'un mammifere. Les compositions contiennent de preference de l'aloee; du glycerol; un autre composant comprenant un ou plusieurs flavanols; et au moins environ 50 % d'eau. Font aussi l'objet de cette invention d'autres modes de realisation preferes garantissant l'hydratation de la peau.

Legal Status (Type, Date, Text)

Publication 20010830 A1 With international search report.

Publication 20010830 A1 Before the expiration of the time limit for amending the claims and to be republished in the event of the receipt of amendments.

Examination 20011108 Request for preliminary examination prior to end of 19th month from priority date

...International Patent Class: **A23L-002/02**

Fulltext Availability:

Detailed Description

Detailed Description

... fruit, tangerine, and cantaloupe. Preferred juices are derived from apple, pear, lemon, lime, mandarin, grapefruit, **cranberry**, **orange**, strawberry, tangerine, grape, kiwi, pineapple, passion fruit, mango, guava, raspberry and cherry. Citrus juices, preferably...

31/5,K/19 (Item 9 from file: 349)

DIALOG(R)File 349:PCT FULLTEXT

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00828498

**CALCIUM-FORTIFIED, GRAPE-BASED PRODUCTS AND METHODS FOR MAKING THEM
PRODUITS A BASE DE RAISIN ENRICHIS EN CALCIUM ET PROCEDE DE FABRICATION**

Patent Applicant/Assignee:

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Legal Representative:

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Street, Boston, MA 02110-1618, US,

Patent and Priority Information (Country, Number, Date):

Patent: WO 200160183 A2-A3 20010823 (WO 0160183)

Application: WO 2001US5080 20010216 (PCT/WO US0105080)

Priority Application: US 2000183299 20000217

Designated States: AE AG AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CR CU CZ

DE DK DM DZ EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ

LC LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NO NZ PL PT RO RU SD SE SG

SI SK SL TJ TM TR TT TZ UA UG UZ VN YU ZA ZW

(EP) AT BE CH CY DE DK ES FI FR GB GR IE IT LU MC NL PT SE TR

(OA) BF BJ CF CG CI CM GA GN GW ML MR NE SN TD TG

(AP) GH GM KE LS MW MZ SD SL SZ TZ UG ZW

(EA) AM AZ BY KG KZ MD RU TJ TM

Main International Patent Class: A23L-001/304

International Patent Class: **A23L-002/02** ; A23L-002/52

Publication Language: English

Filing Language: English

Fulltext Availability:

Detailed Description

Claims

Fulltext Word Count: 6760

English Abstract

Methods of making a calcium fortified, tartaric acid-containing product that is essentially free of tartrate precipitates. The tartaric acid concentration of a precursor is adjusted to form an adjusted precursor. An additive comprising a calcium-based compound is mixed with the adjusted precursor to make the fortified product. The compound may be calcium gluconate, a variety of other compounds or mixtures thereof. The fortified product, when stored at approximately 70degreesF, may remain essentially free of tartrate precipitate for at least sixteen weeks. The fortified, tartaric acid-containing products processed by the disclosed methods.

French Abstract

L'invention concerne des procedes de fabrication d'un produit enrichi en calcium contenant de l'acide tartrique ne contenant sensiblement pas de precipites tartriques. La concentration d'acide tartrique d'un precurseur est ajustee pour former un precurseur ajuste. Un additif comprenant un compose a base de calcium est melange avec le precurseur ajuste pour former le produit enrichi. Le compose peut etre du gluconate de calcium, divers autres composés ou des melanges de ceux-ci. Le produit enrichi stocke a environ 70 degreesF peut se conserver sensiblement sans precipite tartrique pendant au moins seize semaines. L'invention concerne egalement les produits enrichis contenant de l'acide tartrique traites selon lesdits procedes.

Legal Status (Type, Date, Text)

Publication 20010823 A2 Without international search report and to be
republished upon receipt of that report.

Examination 20011213 Request for preliminary examination prior to end of
19th month from priority date

Search Rpt 20020117 Late publication of international search report

Republication 20020117 A3 With international search report.

International Patent Class: **A23L-002/02** ...

Fulltext Availability:

Detailed Description

Detailed Description

... adjustment would simply be mixing different sources of grape-based liquids (e.g. colored and " **uncolored** /white") or mixing grape with non-grape liquids (including other fruit juices, water, etc.). The...

...illustrative examples (in no way limiting) of non-grape juices which this embodiment would cover: **orange** , apple, pear, **cranberry** and other berry fruits, and tropical and exotic fruits. The adjustment of tartaric acid in...

31/5,K/20 (Item 10 from file: 349)

DIALOG(R)File 349:PCT FULLTEXT

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00819627 **Image available**

METHODS OF USING A BEVERAGE COMPOSITION FOR TREATING DENTAL EROSION

PROCEDES D'UTILISATION D'UNE COMPOSITION DE BOISSON

Patent Applicant/Assignee:

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Inventor(s):

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Legal Representative:

REED T David (et al) (agent), The Procter & Gamble Company, 5299 Spring Grove Avenue, Cincinnati, OH 45217-1087, US,

Patent and Priority Information (Country, Number, Date):

Patent: WO 200152796 A2-A3 20010726 (WO 0152796)

Application: WO 2001US2148 20010122 (PCT/WO US0102148)

Priority Application: US 2000489310 20000121

Designated States: AE AG AL AM AT AT (utility model) AU AZ BA BB BG BR BY BZ CA CH CN CR CU CZ CZ (utility model) DE DE (utility model) DK DK (utility model) DM DZ EE EE (utility model) ES FI FI (utility model) GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NO NZ PL PT RO RU SD SE SG SI SK SK (utility model) SL TJ TM TR TT TZ UA UG UZ VN YU ZA ZW

(EP) AT BE CH CY DE DK ES FI FR GB GR IE IT LU MC NL PT SE TR

(OA) BF BJ CF CG CI CM GA GN GW ML MR NE SN TD TG

(AP) GH GM KE LS MW MZ SD SL SZ TZ UG ZW

(EA) AM AZ BY KG KZ MD RU TJ TM

Main International Patent Class: A61K-007/16

International Patent Class: A61K-007/40; A23L-002/38; **A23L-002/02** ; A23L-002/52

Publication Language: English

Filing Language: English

Fulltext Availability:

Detailed Description

Claims

Fulltext Word Count: 10296

English Abstract

The present invention is directed to a method of treating dental erosion comprising orally administering to a mammal (preferably, a human) a beverage composition having a pH of less than about 5; wherein the beverage composition comprises a compound having the structure (I), wherein n is an integer averaging from about 7 to about 100 and M, M' and M'' are each, independently, selected from the group consisting of sodium and potassium. The present invention is further directed to kits comprising the foregoing beverage composition and information that use of the beverage composition provides treatment against dental erosion.

French Abstract

L'invention concerne un procede de traitement de l'usure dentaire qui consiste a administrer a un mammifere (de preference un humain) une composition de boisson dont le pH est inferieur a environ 5. La composition de boisson renferme un compose ayant la structure (I), dans laquelle n est un entier moyen allant d'environ 7 a environ 100, M, M' et

M'' etant chacun individuellement choisis dans le groupe forme de sodium et de potassium. L'invention concerne en outre des troussees comportant ladite composition ainsi que des informations indiquant que l'utilisation de cette composition permet de traiter l'usure dentaire.

Legal Status (Type, Date, Text)

Publication 20010726 A2 Without international search report and to be republished upon receipt of that report.

Examination 20011101 Request for preliminary examination prior to end of 19th month from priority date

Search Rpt 20011220 Late publication of international search report

Republication 20011220 A3 With international search report.

...International Patent Class: **A23L-002/02**

Fulltext Availability:

Detailed Description

Detailed Description

... fruit, tangerine, and cantaloupe. Preferred juices are derived from apple, pear, lemon, lime, mandarin, grapefruit, **cranberry**, **orange**, strawberry, tangerine, grape, kiwi, pineapple, passion fruit, mango, guava, raspberry and cherry. Citrus juices, preferably...

31/5,K/21 (Item 11 from file: 349)

DIALOG(R)File 349:PCT FULLTEXT

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00780108

ANTIMICROBIAL LEES

LIES ANTIBACTERIENNES

Patent Applicant/Assignee:

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Inventor(s):

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Patent and Priority Information (Country, Number, Date):

Patent: WO 200111972 A1 20010222 (WO 0111972)

Application: WO 2000US40627 20000809 (PCT/WO US0040627)

Priority Application: US 99375630 19990817

Designated States: AE AG AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CR CU CZ

DE DK DM DZ EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ

LC LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NO NZ PL PT RO RU SD SE SG

SI SK SL TJ TM TR TT TZ UA UG UZ VN YU ZA ZW

(EP) AT BE CH CY DE DK ES FI FR GB GR IE IT LU MC NL PT SE

(OA) BF BJ CF CG CI CM GA GN GW ML MR NE SN TD TG

(AP) GH GM KE LS MW MZ SD SL SZ TZ UG ZW

(EA) AM AZ BY KG KZ MD RU TJ TM

Main International Patent Class: A01N-065/00

International Patent Class: A61K-035/78; A61L-031/16; A61B-019/04

Publication Language: English

Filing Language: English

Fulltext Availability:

Detailed Description

Claims

Fulltext Word Count: 3571

English Abstract

The lees or "dregs" produced during wine making are rich sources of antioxidants. Unexpectedly, these materials show significant antibacterial properties as well as antioxidant properties. The lees of red wine which consist of tannins and plant pigments precipitated around crystals of potassium tartarate can advantageously be used directly as a tonic or demulcent. The material can also be used topically for disinfecting the skin, etc. In addition, it is possible to use organic polymers to bind the pigments and/or solubilize them from the tartaric

salt to facilitate their use or to make a relatively pure pigment/tannin component.

French Abstract

Les lies ou residus obtenus lors de la production du vin sont des sources riches en antioxydants. Ces produits presentent, de facon inattendue, des proprietes antibacteriennes marquees ainsi que des proprietes antioxydantes. Les lies de vin rouge constituees par des tannins et des pigments vegetaux precipites autour de cristaux de tartrate de potassium peuvent etre avantageusement utilisees directement comme toniques ou emollients. Le produit peut egalement convenir, en usage local, pour desinfecter la peau, etc. En outre, il est possible d'utiliser des polymeres organiques pour lier les pigments et/ou les solubiliser des sels tartriques en vue de faciliter leur emploi ou d'obtenir un composant pigment/tannin relativement pur.

Legal Status (Type, Date, Text)

Publication 20010222 A1 With international search report.

Publication 20010222 A1 Before the expiration of the time limit for amending the claims and to be republished in the event of receipt of amendments.

Examination 20010517 Request for preliminary examination prior to end of 19th month from priority date

Fulltext Availability:

Detailed Description

Detailed Description

... do vinifera grape (European grape) lees.

Antibacterial Properties of Lees

I have previously discovered that **pigment** materials **extracted** from certain fruit 'uices such as **cranberry** juice have unexpected antibacterial properties. However, those

J

studies also showed that many fruit juices...

31/5,K/22 (Item 12 from file: 349)

DIALOG(R)File 349:PCT FULLTEXT

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00739612

SOLUBLE PLANT DERIVED NATURAL COLOR CONCENTRATES AND ANTIMICROBIAL NUTRACEUTICALS

CONCENTRES SOLUBLES DE COULEURS NATURELLES ET NUTRACEUTIQUES ANTIMICROBIENS A BASE DE PLANTES

Patent Applicant/Assignee:

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Inventor(s):

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Patent and Priority Information (Country, Number, Date):

Patent: WO 200051445 A2 20000908 (WO 0051445)

Application: WO 2000US5874 20000306 (PCT/WO US0005874)

Priority Application: US 99263046 19990305

Designated States: AU CA JP

(EP) AT BE CH CY DE DK ES FI FR GB GR IE IT LU MC NL PT SE

Main International Patent Class: A23L-001/30

International Patent Class: A23L-001/275; A61K-035/78; A23L-003/3472

Publication Language: English

Filing Language: English

Fulltext Availability:

Detailed Description

Claims

Fulltext Word Count: 6176

English Abstract

A soluble bioactive coloring concentrate can be prepared from the juice of **cranberry** and other fruits or vegetables by precipitating the material from juice or homogenate with soluble polyvinylpyrrolidone or soluble poly vinyl alcohol. The active materials which can be precipitated from a variety of plant materials and is a colored solid that is freely water-soluble. The materials produced from **cranberry**, blueberry, blackberry, grape or Aronia berry show significant antibacterial and antiviral properties. These compositions can be readily consumed as a therapeutic or nutraceutical, used as a coloring agent or it can be used topically. Tests on fresh human blood indicate that the soluble **cranberry** material can destroy bacteria and virus without appreciably damaging the blood constituents making them candidates as injectable antimicrobials.

French Abstract

Selon cette invention, on prepare un concentrate colorant soluble bioactif a partir du jus de canneberge et d'autres fruits ou vegetaux par la precipitation de substances a partir du jus ou de l'homogeneisat avec du polyvinylpyrrolidone ou de l'alcool polyvinylique solubles. Les substances peuvent etre precipitees a partir d'une multitude de matieres vegetales et se presentent comme un solide colore qui se dissout facilement dans l'eau. Les substances produites a partir de canneberge, de myrtille, de mure, de raisin ou d'aronie manifestent des proprietes antimicrobiennes et antivirales remarquables. Ces compositions se pretent a la consommation en tant que therapeutiques ou nutraceutiques, elles peuvent etre utilisees comme colorants ou appliquees topiquement. Des tests effectues avec du sang humain frais ont montre que les substances solubles a base de canneberge peuvent detruire des virus et des bacteries sans veritablement causer de dommage aux fractions sanguines, ce qui en fait des agents antimicrobiens injectables potentiels.

Legal Status (Type, Date, Text)

Publication 20000908 A2 Without international search report and to be republished upon receipt of that report.
Examination 20001130 Request for preliminary examination prior to end of 19th month from priority date
Search Rpt 20001221 Late publication of international search report

Fulltext Availability:

Claims

English Abstract

A soluble bioactive coloring concentrate can be prepared from the juice of **cranberry** and other fruits or vegetables by precipitating the material from juice or homogenate with soluble...

...materials and is a colored solid that is freely water-soluble. The materials produced from **cranberry**, blueberry, blackberry, grape or Aronia berry show significant antibacterial and antiviral properties. These compositions can...

...or it can be used topically. Tests on fresh human blood indicate that the soluble **cranberry** material can destroy bacteria and virus without appreciably damaging the blood constituents making them candidates...

Claim

... cure for migraines

An even more widely known "natural cure" is the use of fruit **juices**, especially **cranberry juice**, for treatment and prevention of urinary tract infections. While the "**cranberry juice** cure" is widely prescribed, the precise basis of its effectiveness has been unknown.. An early...

...may be part of the puzzle, it does not seem sufficient to explain the advantage **cranberry juice** seems to hold over other acidic fruit **juices**. More recently there have been a number of reports that fruits of **cranberry** and related species of the genus *Vaccinium* contain potent

factors that inhibit bacterial adhesion. Since...

- ...adhere to urinary endothelia to cause an infection, the anti-adhesion factor may explain the **cranberry** effect. Some recent studies have identified the "anti-adhesion" factor with polyphenolic constituents of the **juices** -more particularly with **anthocyanins** and their precursors. In fact, at least one research group has put extensive efforts into purification of the anti-adhesion factor from **cranberry** and related fruits. The reader's attention is drawn to a series of U.S...
...341, and 5,646,178). These patents disclose complex extraction and fractionation processes by which **cranberry** fruits are extracted and yield a fraction enriched in the before-mentioned anti-adhesion factor...
- ...process is complex and cumbersome. Further, it is not clear that all the benefits of **cranberry** and related fruits are due to the anti-adhesion factor. In addition, there has been...
- ...research touting the benefits of " antioxidants " such as the polyphenolics such as the flavanoids or **anthocyanins** that are responsible for the color and purportedly the health benefits of red wine. Antioxidants...
- ...Therefore, there is still a need for a simple method to concentrate effective materials from **cranberry** and other plant sources (e.g., flowers, fruits, leaves, stems and roots) for nutraceutical and...
- ...used to having foods with bright and appealing colors. Highly processed "artificial" foods are generally **colorless** or have drab and unappealing colors. Many millions of dollars each year are spent on...

...and vegetables.

SUMMARY OF THE INVENTION

A soluble bioactive concentrate can be prepared from the **juice** (or aqueous homogenate) of **cranberry** and other fruits or vegetables by treating the **juice** with an appropriate binding material. The currently preferred material is soluble polyvinylpyrrolidone. The soluble binding ...vegetables (including flowers, leaves, stems, roots and "teas") and particularly antimicrobial and antiviral extracts from **cranberry**, blueberry, Aronia berry, grape and other fruit **juices** which method results in a substantially water-soluble product. The present inventor has a long...

- ...problems of dangerous pathogens exist. In the course of perfecting disinfecting purification methods for fruit **juices** the present inventor noticed that the iodine removal agents often removed some of the fruit **juice** color along with the iodine. This led to the question of whether these removal methods might be useful for concentrating fruit color or flavor or some other **juice** component. Experiments with a considerable number of different **juices** and binding agents then ensued. The resulting concentrated materials are potentially useful as color or...
- ...demonstrated that various insoluble binding materials, polyvinylpyrrolidone (PVP) and cholestyramine, in particular, are capable of **extracting** a **colored** polyphenolic fraction from fruit **juices** and other plant materials. Significantly the material extracted from fruit of plants of the genus...
- ...antimicrobial and antiviral properties. As earlier disclosed materials have a multitude of uses. Both fruit **juice** and the binding agents used are considered safe for human consumption or for human skin...
- ...insoluble binding components are all of food grade and safe for human consumption, the insoluble **juice** factors are ideal as food coloring agents, preservatives, or as nutraceuticals. The components can also...
- ...disinfectant material.
The present inventor has now perfected a method of producing such a concentrate. **Juices** or other plant-derived liquids are treated with

soluble PVP, which has an affinity for...

...also be used, e.g., ultrafiltration, and evaporation. In one experiment 40 ml of concentrated **cranberry juice** was added to 5.0 g of soluble PVP (MW = 30,000) and the mixture stirred until the PVP had dissolved. At this point 2 ml aliquots of the **cranberry juice** concentrate were added with stirring between each addition. After 20 ml of concentrate had been...

...The solution was then centrifuged to concentrate the precipitate. Approximately 2 ml of a dark **red** precipitate was **collected**. The remaining supernatant was visibly lighter in color than the starting **cranberry** concentrate. One interesting observation is that the precipitate or a solution produced by dissolving the PVP-polyphenolic material in water is much more stable than the **cranberry** material alone. Normally the coloring material will readily photobleach or lose color from oxidation. The ...prolonged autoclaving or similar heat treatment. 5 This technique appears to produce the most strongly **colored** PVP product. The **extract** can also be precipitated by adding aliquots of saturated PVP solution to the mixture or...

...the PVP-colored complex. In the preferred case of adding additional plant extract (e.g., **juice**) the precipitation is probably due to a crosslinking between adjacent PVP molecules which essentially converts...

...to acidity.

Experiment 1

In this experiment the antiviral activity of soluble PVP prepared from **cranberry juice** and Aronia (fruit of the Amelanchier plant), The activity was compared to either a control or an equal weight of the crosslinked PVP extract of the same **juices**. For this experiment each of four 50 ml samples of whole blood was spiked one...

...To each aliquot one of the following samples was added (0.25 ml of 10% **cranberry** soluble PVP, 0.25 g of crosslinked **cranberry** PVP, 0.25 ml of 10% Aronia soluble PVP and 0.25 g of crosslinked...

31/5,K/23 (Item 13 from file: 349)

DIALOG(R)File 349:PCT FULLTEXT

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00733451

STABLE COLORING BY IN SITU FORMATION OF MICRO-PARTICLES

TEINTURE STABLE PAR FORMATION IN SITU DE MICROPARTICULES

Patent Applicant/Assignee:

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Patent Applicant/Inventor:

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Legal Representative:

DAVIS Bonnie J, Taylor, Porter, Brooks & Phillips, P.O. Box 2471, Baton Rouge, LA 70821, US

Patent and Priority Information (Country, Number, Date):

Patent: WO 200046438 A1 20000810 (WO 0046438)

Application: WO 99US2306 19990203 (PCT/WO US9902306)

Designated States: CA JP US

Main International Patent Class: D02G-003/00

International Patent Class: D06L-003/02; D06P-001/44; D06P-001/607;

D06P-001/653; D06P-001/673

Publication Language: English

Filing Language: English

Fulltext Availability:

Detailed Description

Claims

Fulltext Word Count: 11138

English Abstract

Micro-particles of transition metals or their compounds can be generated as an integral part of a textile fiber by first attaching a nucleating agent to the fiber, and then adding a solution of metal ions. The ions are reduced by the nucleating agent in the fiber, and micro-particles are generated in or on the fiber. Because of the strong color signal resulting from a low concentration of metal micro-particles, the method is cost effective even when using gold or titanium ions. Various colors were generated by changing the size and spacing of the micro-particles, the metal or metal complex used, and the characteristics of the textile. The dyed textile displayed colors ranging from pink, red, purple, yellow, orange, peach, brown, gold, silver, grey, green, and black. These colors resisted bleaching by either chemicals or light.

French Abstract

Des microparticules de metaux de transition ou de leurs composés peuvent être produites comme faisant partie intégrante d'une fibre textile, d'abord par fixation d'un agent de nucléation à la fibre puis par adjonction d'une solution d'ions métalliques. Ces ions sont réduits par l'agent de nucléation dans la fibre et les microparticules sont produites dans ou sur la fibre. En raison de l'intense signal de couleur résultant d'une faible concentration des microparticules de métal, ce procédé est rentable même lorsqu'on utilise des ions d'or ou de titane. Diverses couleurs ont été produites par modification de la taille et de l'espacement des microparticules, par modification du métal ou du complexe métallique utilisé et par modification des caractéristiques du textile. Après teinture, le textile présentait des couleurs comprises dans la gamme des couleurs rose, rouge, pourpre, jaune, orange, pêche, brun, or, argent, gris, vert et noir. Ces couleurs ont résisté au blanchiment par des agents chimiques ou par la lumière.

Legal Status (Type, Date, Text)

Publication 20000810 A1 With international search report.

Examination 20001123 Request for preliminary examination prior to end of 19th month from priority date

Fulltext Availability:

Detailed Description

Detailed Description

... al., "Inhibition of the adherence of P-fimbriated Escherichia coli to uroepithelial-cell surfaces by **proanthocyanidin extracts** from **cranberries**," New England Journal of Medicine, vol. 339, pp. 1085-1086 (1998). Cranberry juice proved to...

31/5,K/24 (Item 14 from file: 349)

DIALOG(R)File 349:PCT FULLTEXT

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00565811

PROCESSES OF MIXING, COMPATIBILIZING, AND/OR RECYCLING BLENDS OF POLYMER MATERIALS THROUGH SOLID STATE SHEAR PULVERIZATION, AND PRODUCTS BY SUCH PROCESSES

PROCEDES DE MELANGE, DE COMPATIBILISATION, ET/OU DE RECYCLAGE DE MELANGES DE MATERIAUX POLYMERES PAR PULVERISATION PAR CISAILLEMENT A L'ETAT SOLIDE, ET PRODUITS AINSI OBTENUS

Patent Applicant/Assignee:

MATERIAL SCIENCES CORPORATION,

Inventor(s):

FURGIUELE Namoi,

KHAIT Klementina,

TORKELSON John M,

Patent and Priority Information (Country, Number, Date):

Patent: WO 200029184 A1 20000525 (WO 0029184)

Application: WO 99US27204 19991117 (PCT/WO US9927204)

Priority Application: US 98193690 19981118

Designated States: AL AM AT AU AZ BA BB BG BR BY CA CH CN CU CZ DE DK EE ES
FI GB GE GH GM HR HU ID IL IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MD
MG MK MN MW MX NO NZ PL PT RO RU SD SE SG SI SK SL TJ TM TR TT UA UG UZ
VN YU ZW GH GM KE LS MW SD SL SZ TZ UG ZW AM AZ BY KG KZ MD RU TJ TM AT
BE CH CY DE DK ES FI FR GB GR IE IT LU MC NL PT SE BF BJ CF CG CI CM GA
GN GW ML MR NE SN TD TG

Main International Patent Class: B29B-013/10

International Patent Class: B29B-017/00; B29B-009/12

Publication Language: English

Fulltext Availability:

Detailed Description

Claims

Fulltext Word Count: 20784

English Abstract

A method of making polymeric particulates wherein polymeric scrap material, virgin polymeric material and mixtures thereof are supplied to intermeshing extruder screws which are rotated to transport the polymeric material along their length and subject the polymeric material to solid state shear pulverization and in-situ polymer compatibilisation, if two or more incompatible polymers are present. Uniform pulverized particulates are produced without addition of a compatibilizing agent. The pulverized particulates are directly melt processable (as powder feedstock) and surprisingly yield a substantially homogeneous light color product. The pulverized particulates also can be more intimately mixed than mixtures which are provided by only melt mixing, and can be melt processed without a significant delay in achieving phase inversion. The pulverized particulates also provide a stable microstructure.

French Abstract

Procede permettant d'obtenir des particules polymeres selon lequel des rebuts de polymeres, un materiau polymere vierge et leurs melanges sont achemines vers des vis d'extrusion entrecroisees qui tournent afin de transporter le materiau polymere dans le sens de la longueur et qui le soumettent a une pulverisation par cisaillement a l'etat solide et a une compatibilisation polymere in-situ si deux ou plusieurs polymeres incompatibles sont presents. Des particules pulverisees uniformes sont ainsi produites, sans ajout d'un agent de compatibilisation. Ces particules pulverisees peuvent etre soumises directement a un traitement par fusion (comme des poudres d'alimentation) et donnent, de facon inattendue, un produit de couleur claire sensiblement homogene. Les particules pulverisees peuvent egalement etre melangees de maniere plus intime, par rapport a d'autres melanges obtenus par melange par fusion, et elles peuvent etre soumises a un traitement par fusion permettant d'obtenir une inversion de phase sans retard important. Les particules pulverisees comportent egalement une microstructure stable.

Fulltext Availability:

Detailed Description

Detailed Description

... The injection molded

shape made from this powder exhibited a substantially homogeneous, slightly more intense **cranberry** color **without color** streaking or marblizing.

The mechanical properties measured from the aforementioned injection molded dog bone specimens...

31/5,K/25 (Item 15 from file: 349)

DIALOG(R)File 349:PCT FULLTEXT

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00563853 **Image available**

CRANBERRY PROCESSES AND PRODUCTS

PRODUITS ET PROCEDES D'UTILISATION DES ATOCAS

Patent Applicant/Assignee:

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HAIGHT Katherine G,
WEBER Donald C,
MANTIUS Harold L,
LEAKE Luther H,
SERRES Rod,

Inventor(s):

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SERRES Rod,

Patent and Priority Information (Country, Number, Date):

Patent: WO 200027226 A1 20000518 (WO 0027226)
Application: WO 99US26373 19991109 (PCT/WO US9926373)
Priority Application: US 98188436 19981109

Designated States: BY CA PL RU UA US AT BE CH CY DE DK ES FI FR GB GR IE IT
LU MC NL PT SE

Main International Patent Class: **A23L-002/02**

International Patent Class: **A23L-002/04**

Publication Language: English

Fulltext Availability:

Detailed Description

Claims

Fulltext Word Count: 7308

English Abstract

Cranberries are utilized at certain phases of development, prior to full red color development, which are typically characterized by an acid profile conducive to producing flavorful, high-value products, such as **juices**. At select phases of development, the berries have a quinic acid content (216, 220) which is similar to fully red berries, but contain a citric acid content which is much higher than fully red berries. As a result, the **juice** from these berries can be used with less need to add citric acid or citric acid **juice**, like lemon **juice** to modify flavor. The berries at the select phase of development typically have a light color, from pink to white, which can be quantified based on the **anthocyanin** level in the fruit or the resulting **juice**.

French Abstract

On utilise des atocas, a certaines phases de developpement, avant qu'ils ne soient completement rouges, caracterises typiquement par un profil acide, pour produire des produits aromatisants de grande valeur, tels que les jus de fruit. A un moment choisi de leur developpement, les baies presentent un contenu (216, 220) en acide quinique identique a celui des baies completement rouges, mais possede un contenu en acide citrique beaucoup plus eleve que celui des baies completement rouges. Le jus de ces baies permet donc d'utiliser moins d'acide citrique ou moins de jus contenant de l'acide citrique, tel que le jus de citron, pour modifier la saveur. A un moment choisi de leur developpement, les baies presentent une couleur claire, allant du rose au blanc, qui peut etre quantifiee en fonction du taux d'anthocyanine dans le fruit ou le jus resultant.

CRANBERRY PROCESSES AND PRODUCTS

Main International Patent Class: **A23L-002/02**

International Patent Class: **A23L-002/04**

Fulltext Availability:

Detailed Description

Claims

English Abstract

Cranberries are utilized at certain phases of development, prior to full red color development, which are typically characterized by an acid profile conducive to producing flavorful, high-value products, such as **juices**. At select phases of development, the berries have a quinic acid

cranberries including cranberries having an **anthocyanin** content of about 10mg/100ml or less.. 20 71. The food product of claim 70 comprising **Yellow Bell cranberries** .

72 The food product of claim 70 or 71 wherein the food product is a...

...the food product is a dried cranberry.

77 A cranberry food product consisting essentially of **Yellow Bell I 0 cranberries** .

78 A **cranberry** food product including **Yellow Bell cranberries** .

79 A method of processing **cranberries** , comprising collecting **Yellow Bell cranberries** , and processing said cranberries to produce a food product.

80 The food product of claim...

31/5,K/26 (Item 16 from file: 349)

DIALOG(R)File 349:PCT FULLTEXT

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00553359

ANTI-MICROBIAL-ADHESION FRACTION DERIVED FROM i(VACCINIUM)

FRACTION ANTI-ADHERENCE MICROBIENNE DERIVEE DE i(VACCINIUM)

Patent Applicant/Assignee:

RAMOT-UNIVERSITY AUTHORITY FOR APPLIED RESEARCH AND INDUSTRIAL DEVELOPMENT LTD,

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OFEK Itzhak,

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KASHMAN Yoel,

GOLDHAR Janina,

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KASHMAN Yoel,

GOLDHAR Janina,

SHARON Nathan,

Patent and Priority Information (Country, Number, Date):

Patent: WO 200016732 A2 20000330 (WO 0016732)

Application: WO 99IB1662 19990917 (PCT/WO IB9901662)

Priority Application: US 98159626 19980924

Designated States: AE AL AM AT AU AZ BA BB BG BR BY CA CH CN CR CU CZ DE DK

DM EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR

LS LT LU LV MD MG MK MN MW MX NO NZ PL PT RO RU SD SE SG SI SK SL TJ TM

TR TT UA UG US UZ VN YU ZA ZW GH GM KE LS MW SD SL SZ TZ UG ZW AM AZ BY

KG KZ MD RU TJ TM AT BE CH CY DE DK ES FI FR GB GR IE IT LU MC NL PT SE

BF BJ CF CG CI CM GA GN GW ML MR NE SN TD TG

Main International Patent Class: A01N-025/02

Publication Language: English

Fulltext Availability:

Detailed Description

Claims

Fulltext Word Count: 14866

English Abstract

A non-food anti-microbial-adhesion and aggregation composition comprising a suitable carrier and an effective amount of an adhesion inhibitory fraction isolated from juice from berries of the Vaccinium) plant genus (Fig. 1). In an embodiment the anti-aggregation and adhesion fraction is isolated from **cranberry** juice. It is characterized as being polymeric and having a molecular weight $\geq 14,000$; an elemental analysis of carbon 43-51 %, hydrogen 4-5 %, no nitrogen, no sulfur and no chlorine; a

nuclear magnetic resonance (NMR) line spectrum as set forth in Figures 2A and 2B; and an ultraviolet spectrum with an absorption peak at 280 nm in neutral or acidic pH solution which is absent in alkali solutions. This fraction exhibits adhesion inhibitory activity against P fimbriated bacteria, oral bacteria and Helicobacter pylori.

French Abstract

L'invention concerne une composition anti-agregation et anti-adherence microbiennes non alimentaire, qui comporte un excipient approprié et une quantité efficace d'une fraction inhibitrice d'adhérence isolée à partir de jus de baies du genre i(Vaccinium). Dans un mode de réalisation, la fraction anti-agregation et anti-adherence isolée provient de jus de canneberges. Elle est caractérisée par ses propriétés polymères et son poids moléculaire $\geq 14,000$; une analyse élémentaire comprenant 43-51 % de carbone, 4-5 % d'hydrogène, pas d'azote, pas de soufre et pas de chlore; un spectre linéaire de résonance magnétique nucléaire (RMN) présente dans les figures 2A et 2B; et un spectre ultraviolet présentant un pic d'absorption à 280 nm dans une solution neutre ou à pH acide, qui est absent dans des solutions alcalines. Cette fraction présente une activité inhibitrice d'adhérence à l'égard de bactéries à pili P, de bactéries buccales et d'i(Helicobacter pylori).

Fulltext Availability:
Detailed Description

English Abstract

...genus (Fig. 1). In an embodiment the anti-aggregation and adhesion fraction is isolated from **cranberry** juice. It is characterized as being polymeric and having a molecular weight $\geq 14,000$; an...

Detailed Description

... States Patent 5,683,678 to Heckert et al is discloses an oral composition containing **anthocyanins isolated from cranberries**. However, the extract is not the composition of the present invention as shown in comparative...herein above, United States Patent 51683f678 to Heckert et al discloses an oral composition containing **anthocyanins isolated from cranberries** and a composition having antiglycosyltransferase activity.

Applicants have analyzed the composition of the present invention...

31/5,K/27 (Item 17 from file: 349)
DIALOG(R)File 349:PCT FULLTEXT
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00536839

PROMOTING NITRIC OXIDE AND CYCLIC GMP ACTIVITY METHODES ET COMPOSITIONS FAVORISANT L'ACTIVITE DU MONOXYDE D'AZOTE ET DU GMP CYCLIQUE

Patent Applicant/Assignee:
NUTRACORP SCIENTIFIC INC,
SHELL William E,
JARMEL Mark E,

Inventor(s):
SHELL William E,
JARMEL Mark E,

Patent and Priority Information (Country, Number, Date):

Patent: WO 200000212 A1 20000106 (WO 0000212)
Application: WO 99US13893 19990622 (PCT/WO US9913893)
Priority Application: US 9890930 19980626; US 99261941 19990303

Designated States: AL AM AT AU AZ BA BB BG BR BY CA CH CN CU CZ DE DK EE ES
FI GB GD GE GH GM HR HU ID IL IS JP KE KG KP KR KZ LC LK LR LS LT LU LV
MD MG MK MN MW MX NO NZ PL PT RO RU SD SE SG SI SK SL TJ TM TR TT UA UG
US UZ VN YU ZW GH GM KE LS MW SD SL SZ UG ZW AM AZ BY KG KZ MD RU TJ TM
AT BE CH CY DE DK ES FI FR GB GR IE IT LU MC NL PT SE BF BJ CF CG CI CM
GA GN GW ML MR NE SN TD TG

Main International Patent Class: A61K-035/78

Publication Language: English

Fulltext Availability:

Detailed Description

Claims

Fulltext Word Count: 7742

English Abstract

Methods and compositions for promoting nitric oxide (NO) and/or cGMP activity in a subject. A precursor for nitric oxide, such as arginine, is orally administered together with an agonist for NO, including thioamino acids, substituted mono or polyphenol antioxidants and plant extracts that promote endothelium-dependent relaxation, to synergistically enhance NO activity and thereby cGMP activity. cGMP activity is further enhanced by concomitant administration of phosphodiesterase inhibitor, including inhibitors specific to type V phosphodiesterase, such as sildenafil, and non-specific inhibitors, particularly xanthines, such as theobromine. The formulations are used in the treatment of NO and/or cGMP insufficiency, and particularly conditions involving the cardiovascular, pulmonary and reproductive systems, such as erectile dysfunction or deficiency in luteinizing hormone releasing hormone.

French Abstract

L'invention concerne des methodes et des compositions favorisant l'activite du monoxyde d'azote (NO) et/ou du GMP cyclique chez un sujet. Les methodes de cette invention consistent tout d'abord a administrer oralement un precursur du monoxyde d'azote, par exemple l'arginine, ainsi qu'un agoniste de NO renfermant des acides thiamino, des antioxydants monophenoliques ou polyphenoliques substitues, et des extraits vegetaux, destines a favoriser la relaxation d'origine endotheliale, ce qui permet d'augmenter de maniere synergique l'activite de NO et donc celle du GMP cyclique. On peut egalement promouvoir l'activite du GMP cyclique en administrant simultanement des inhibiteurs de la phosphodiesterase, notamment des inhibiteurs specifiques a la phosphodiesterase de type V, par exemple le sildenafil, ainsi que des inhibiteurs non specifiques, en particulier des xanthines comme la theobromine. Les formulations de cette invention peuvent etre utilisees pour traiter les insuffisances en NO et/ou en GMP cyclique, et en particulier les etats faisant intervenir les systemes cardiovasculaire et pulmonaire et l'appareil genital, par exemple la dyserection ou le manque d'hormones agissant sur la receptivite sexuelle.

Fulltext Availability:

Detailed Description

Detailed Description

... positive EDR values. The more desirable sources include the following.

cinnamon 30 rosemary
bilberry garlic
cranberry Eugenia uniflora
lima bean **red** wine **extract**
corn lemon, orange.,
blackeye peas 35 and grapefruit
red cabbage pulp
guava pulp lemon, orange...

31/5,K/28 (Item 18 from file: 349)

DIALOG(R)File 349:PCT FULLTEXT

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00521029

FOOD SUPPLEMENT

SUPPLEMENT ALIMENTAIRE

Patent Applicant/Assignee:

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Inventor(s):

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Patent and Priority Information (Country, Number, Date):

Patent: WO 9952381 A1 19991021

Application: WO 99AU273 19990414 (PCT/WO AU9900273)

Priority Application: AU 982915 19980414

Designated States: AE AL AM AT AU AZ BA BB BG BR BY CA CH CN CU CZ DE DK EE
ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT
LU LV MD MG MK MN MW MX NO NZ PL PT RO RU SD SE SG SI SK SL TJ TM TR TT
UA UG US UZ VN YU ZA ZW GH GM KE LS MW SD SL SZ UG ZW AM AZ BY KG KZ MD
RU TJ TM AT BE CH CY DE DK ES FI FR GB GR IE IT LU MC NL PT SE BF BJ CF
CG CI CM GA GN GW ML MR NE SN TD TG

Main International Patent Class: A23L-001/30

International Patent Class: A23L-001/308; A23K-001/14; A23K-001/16;
A61K-035/78

Publication Language: English

Fulltext Availability:

Detailed Description

Claims

Fulltext Word Count: 8564

English Abstract

A food supplement which has beneficial effects for bowel health, and a method of preparing the food supplement are disclosed. The food supplement is derived from fibre extracts from two or more types of fruit or vegetables. The fibre extracts have a majority of soluble solids removed therefrom. The two or more types of fruit or vegetable may be selected from the group consisting of grape, citrus, apple, tomato, carrot, mango, **cranberry**, papaya, banana, pineapple, kiwi fruit, spinach and melon. The beneficial effects for bowel health are manifest in an increase in levels of short chain fatty acids (SCFA's) in the colon.

French Abstract

L'invention concerne un supplement alimentaire ayant des effets benefiques pour l'intestin et un procede de preparation dudit supplement. Ledit supplement est derive d'extraits de fibres de deux ou plusieurs types de fruits ou legumes. La majorite des solubles solides est enlevee des extraits de fibres. Les deux types de fruits ou de legumes, ou plus, peuvent etre choisis dans le groupe constitue du raisin, de citrus, de la pomme, de la tomate, de la carotte, de la mangue, de l'airelle rouge, de la papaye, de la banane, de l'ananas, du kiwi, de l'epinard et du melon. Les effets benefiques pour l'intestin se manifestent par une augmentation des taux d'acides gras a chaine courte dans le colon.

Fulltext Availability:

Detailed Description

English Abstract

...vegetable may be selected from the group consisting of grape, citrus, apple, tomato, carrot, mango, **cranberry**, papaya, banana, pineapple, kiwi fruit, spinach and melon. The beneficial effects for bowel health are...

Detailed Description

... or more types of fruit or vegetables are selected from the group consisting of, grape, **orange**, apple, tomato, melon, **cranberry** and grapefruit.

In an alternative form a first of the two or more fruit and...

31/5,K/29 (Item 19 from file: 349)
DIALOG(R)File 349:PCT FULLTEXT
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00482537

NATURAL COLORING AND ANTIMICROBIAL AGENTS FROM PLANTS
CONCENTRES DE COLORANT NATUREL ET NUTRACEUTIQUES ANTIMICROBIENS D'ORIGINE
VEGETALE

Patent Applicant/Assignee:

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Inventor(s):

SHANBROM Edward,

Patent and Priority Information (Country, Number, Date):

Patent: WO 9913889 A2 19990325

Application: WO 98US19329 19980916 (PCT/WO US9819329)

Priority Application: US 97931315 19970916

Designated States: CA JP AT BE CH CY DE DK ES FI FR GB GR IE IT LU MC NL PT
SE

Main International Patent Class: A23L-001/275

International Patent Class: A23L-003/3472; A23B-004/20; A61L-015/46

Publication Language: English

Fulltext Availability:

Detailed Description

Claims

Fulltext Word Count: 4318

English Abstract

An active coloring concentrate can be prepared from the juice of **cranberry** and other fruits or vegetables by treating juice or homogenate with an appropriate binding matrix. Assorted ion exchange resins such as cholestyramine are effective binding matrices, but the currently preferred material is a food grade of cross-linked polyvinylpyrrolidone. When appropriate binding matrices are used to concentrate active materials from **cranberry**, a colored solid is produced. This substance shows significant antibacterial and anti-viral properties. It can be readily consumed as a therapeutic or nutraceutical, used as a coloring agent, or it can be used topically. An additional advantage of the present method is that significant amounts of active concentrate can be produced from **cranberry** presscake which is normally a waste material.

French Abstract

L'invention concerne un concentré de colorant actif susceptible d'être préparé à partir de jus d'airelles rouges et autres fruits ou légumes. On traite le jus ou l'homogénéat au moyen d'une matrice de liaison appropriée. Les résines échangeuses d'ions assorties comme la cholestyramine sont des matrices liantes efficaces mais, actuellement, le matériau utilisé de préférence est une pyrrolidone de polyvinyle de catégorie alimentaire. Le fait d'utiliser des matrices de liaison appropriées pour concentrer les constituants actifs à partir d'airelles rouges permet d'obtenir une matière solide colorée. Cette substance possède des propriétés antibactériennes et antivirales importantes. On peut la consommer facilement sous forme d'aliment thérapeutique ou de nutraceutique, l'employer comme colorant ou bien la rechercher pour une utilisation topique. En outre, le procédé décrit présente l'avantage de fournir des quantités importantes de concentré actif, à partir de gâteau de pressage d'airelles rouges que l'on considère normalement comme une matière-déchet.

Fulltext Availability:

Detailed Description

English Abstract

An active coloring concentrate can be prepared from the juice of **cranberry** and other fruits or vegetables by treating juice or homogenate with an appropriate binding matrix...

...of cross-linked polyvinylpyrrolidone. When appropriate binding matrices are used to concentrate active materials from **cranberry**, a colored

solid is produced. This substance shows significant antibacterial and anti-viral properties. It...

...of the present method is that significant amounts of active concentrate can be produced from **cranberry** presscake which is normally a waste material.

Detailed Description

... discovered that some of the concentrates have unexpected properties.

Experiment 1

Table I shows whether **cranberry** **juice** color is appreciably bound by a number of different binding materials. For this experiment 1...

...samples of each of the listed materials were mixed into 25 ml aliquots of ordinary **cranberry** **juice**. The materials were mixed for 30 min after which the **juice** was decanted and the material washed with water and inspected for binding of color. Of course, it is possible that some of the matrices bound **uncolored** **cranberry** components.

Table I

Binding Matrix Result

Sephadex G-25 no binding

Polydex Resin no binding...neutralization treatment caused the extract to turn very dark, almost black, from an original bright **red** **color**.

Significantly, the **neutralized** material was just as effective at clearing the solutions indicating that pH is not a...

31/5,K/30 (Item 20 from file: 349)

DIALOG(R)File 349:PCT FULLTEXT

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00481189

PLANT PROANTHOCYANIDIN EXTRACT EFFECTIVE AT INHIBITING ADHERENCE OF BACTERIA WITH P-TYPE FIMBRIAE TO SURFACES
EXTRAIT DE PROANTHOCYANIDINE D'ORIGINE VEGETALE EMPECHANT EFFICACEMENT UNE ADHERENCE DE BACTERIES A FIMBRIAE DE TYPE P A DES SURFACES

Patent Applicant/Assignee:

RUTGERS THE STATE UNIVERSITY OF NEW JERSEY,

Inventor(s):

HOWELL Amy B,

VORSA Nicholi,

Patent and Priority Information (Country, Number, Date):

Patent: WO 9912541 A1 19990318

Application: WO 98US18267 19980902 (PCT/WO US9818267)

Priority Application: US 9758307 19970909

Designated States: AL AM AT AU AZ BA BB BG BR BY CA CH CN CU CZ DE DK EE ES

FI GB GE GH GM HR HU ID IL IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MD

MG MK MN MW MX NO NZ PL PT RO RU SD SE SG SI SK SL TJ TM TR TT UA UG UZ

VN YU ZW GH GM KE LS MW SD SZ UG ZW AM AZ BY KG KZ MD RU TJ TM AT BE CH

CY DE DK ES FI FR GB GR IE IT LU MC NL PT SE BF BJ CF CG CI CM GA GN GW

ML MR NE SN TD TG

Main International Patent Class: A61K-031/35

International Patent Class: A61K-031/045; A61K-035/78; A61K-031/16;

A61K-031/725

Publication Language: English

Fulltext Availability:

Detailed Description

Claims

Fulltext Word Count: 16601

English Abstract

The present invention is directed to isolation and identification of plant **proanthocyanidin** **extracts** and particular **proanthocyanidin** compounds for prevention and treatment of urinary tract infections caused by P-type i(Escherichia coli). These extracts can be obtained from any proanthocyanidin-containing plants, including plants of the families

Ericaceae, Rosaceae, Pinaceae, Vitaceae and the like. Preferably the extracts are from **cranberry** plants (especially, i(**Vaccinium macrocarpon**)) and other plants, particularly fruit and berry plants from the i(Vaccinium) spp. The extracts and compounds are also provided as pharmaceutical compositions, food additives and food compositions, especially beverages, ground meat preparations and **cranberry** -containing food products. The invention also relates to methods of reducing pathogenicity of P-type i(E. coli) in the digestive tracts of cattle and reducing P-type i(E. coli) contamination in ground meat as well as methods of detecting P-type bacteria.

French Abstract

Cette invention a trait a l'isolation et a l'identification d'extraits de proanthocyanidine d'origine vegetale et notamment a des composes de proanthocyanidine destines a la prevention et au traitement d'infections des voies urinaires provoques par i(Escherichia coli) de type P. On peut obtenir ces extraits a partir de n'importe quel vegetal renfermant de la proanthocyanidine, notamment a partir de plantes de la famille des Ericaceae, des Rosaceae, des Pinaceae, des Vitaceae et analogue. Les extraits proviennent, de preference, de l'airelle rouge (i(**Vaccinium macrocarpon**), plus precisement), et d'autres plantes, notamment des fruits et des baies de l'espece i(Vaccinium). Ces extraits et composes se presentent egalement comme compositions pharmaceutiques, additifs alimentaires et compositions alimentaires, notamment des boissons, des preparations a base de viande hachee et des produits alimentaires renfermant de l'airelle rouge. Cette invention, qui porte egalement sur des methodes visant a diminuer le pouvoir pathogene d'i(Escherichia coli) de type P dans le tractus digestif des bovins et a reduire la contamination par i(Escherichia coli) de type P dans les viandes hachees, concerne, de surcroit, des techniques de detection de la presence de bacteries de type P.

Fulltext Availability: Detailed Description

English Abstract

The present invention is directed to isolation and identification of plant **proanthocyanidin extracts** and particular **proanthocyanidin** compounds for prevention and treatment of urinary tract infections caused by P-type i(Escherichia...

...of the families Ericaceae, Rosaceae, Pinaceae, Vitaceae and the like. Preferably the extracts are from **cranberry** plants (especially, i(**Vaccinium macrocarpon**)) and other plants, particularly fruit and berry plants from the i(Vaccinium) spp. The extracts...

...provided as pharmaceutical compositions, food additives and food compositions, especially beverages, ground meat preparations and **cranberry** -containing food products. The invention also relates to methods of reducing pathogenicity of P-type...

French Abstract

...Pinaceae, des Vitaceae et analogue. Les extraits proviennent, de preference, de l'airelle rouge (i(**Vaccinium macrocarpon**), plus precisement), et d'autres plantes, notamment des fruits et des baies de l'espece...

Detailed Description

... Field of the Invention

The present invention is directed to isolation and identification of plant **proanthocyanidin extracts**. These **extracts** can be obtained from any of a variety of proanthocyanidin-containing plants including members of the plant families Ericaceae, Rosaceae, Pinaceae and Vitaceae, and preferably are from **cranberry** plants (especially **Vaccinium macrocarpon**), other Vaccinium spp. and grapes (Vitus spp.) These extracts are useful for prevention and treatment...alkalinizing a plant material homogenate to a pH greater than 10, a treatment which causes **degradation** of **proanthocyanidins**, and precipitating the polyphenolic 3

flavanoid units. This **extract** can also contain **proanthocyanidin** compounds consisting of an average of at least four to about seven epicatechin flavanoid units...or between the upper unit C4 and the lower unit C6.

In addition to obtaining **proanthocyanidin** compounds via the **extraction** procedure and purification procedures of the invention, the present invention also embraces proanthocyanidin compounds prepared...

...1 1

Another aspect of the invention is directed to a method of preparing a **proanthocyanidin extract** from a plant which comprises (a) homogenizing plant material in an aqueous extraction solvent comprising ...

...b) subjecting that first extract to further purification steps; and (c) recovering therefrom a substantially **purified proanthocyanidin extract**, which is capable of inhibiting agglutination of P-type E. coli but not type I...

...plant material from any proanthocyanidin-containing plant and is preferably used with *Vaccinium* spp., especially *V. macrocarpon* or other **cranberry** species. The preferred aqueous extraction solvent comprises about 40% acetone, about 40% methanol and about...unripe fruit), stems, seeds, bark and roots, and can be used for preparation of the **proanthocyanidin extract**. In the case of *Vaccinium* species, the 14

plant material is preferably from leaves or fruit. For *V. macrocarpon*, leaves provide the richest source of proanthocyanidins. The mature fruit from *V.*

macrocar

,pon is...beverage, ground meat or any other edible product to which the proanthocyanidins can be added. **Cranberry** -containing food product include dried **cranberries**, sweetened and dried **cranberries**, flavored fruit pieces, **cranberry** sauces, **cranberry** jellies, **cranberry** relishes, **cranberry** juices or any other beverage or product containing **cranberry** juice and wine made from or with **cranberries**. Beverages include unpasteurized **juice** or pasteurized **juice**.

The preferred dosage range of proanthocyanidin composition is from about 1 mg to about 500...of the invention including 3 0 beverages and other food items. If the beverage is **cranberry juice**, the dosage can be adjusted, if desired, to account for the **proanthocyanidins** already present in the

20

juice. This adjustment can readily be made by one of skill in the art by

determining the amount of **proanthocyanidins** present in the **juice** and making the appropriate compensation or desired supplementation. Similarly, if the patient is being treated with both **cranberry juice** and a **proanthocyanidin** supplement, then the dosage of **proanthocyanidins** needed to achieve an anti-adherence effect (or other effect such as a lessening of...included within the scope of the present invention.

2 0

23

EXAMPLE I

Preparation of **Proanthocyanidin Extract**

Leaves or fruit (**red** - mature and green - immature) (10 g fresh weight) of the plant *Vaccinium macrocarpon* (**cranberry**) were washed, dried, and homogenized with 60 mL of extraction solvent (40% acetone, 40% methanol ...

...as described below. This purified preparation is designated as 8b and

contains ethyl acetate-soluble **proanthocyanidins** .

To **separate** the **proanthocyanidins** in Fraction 4 or 6 from other polyphenolic compounds, such as anthocyanins and flavonols, the...was washed with up to 10 column volumes of 50% aqueous ethanol or until all **red color** had been **removed** . This wash eluate, designated as 1 5 Fraction 7, was composed of non-proanthocyanidin polyphenolic...

...per g fresh weight of unfractionated extract was calculated to determine the relative concentration of **proanthocyanidins extracted** from **cranberry** leaves and fruit (ripe and unripe) (Table 1).

25

TABLE I

Proanthocyanidin Concentration in **Cranberry** Organs

Source Concentration of **Proanthocyanidin**

Extract (Mg/g)a

Leaves 21.16

Fruit (unripe) 12.14

Fruit (ripe) 10.72

aExtract...type adherence and a "-" indicates that no adherence was observed.

To compare the bioactivity of **proanthocyanidin extracts** from leaves and fruit (mature and immature), serial (2-fold) dilutions of Fractions I and

...by the test fraction. The results provided in Table 5 demonstrate 2 5 that the **cranberry** plant leaves contain more proanthocyanidins than fruit on a fresh weight basis and are more active in inhibiting P-type E. coli to HRBC than the **proanthocyanidins extracted** from the **cranberry** fruit.

2. Latex Bead Agglutination Test

3 0 The fractions were also tested in the...Trimer + +

0

TABLE 5

Relative Inhibition of P-type E. coli-induced HRBC Agglutination

by **Cranberry Extracts**

Dilution Unfractionated **Extract** **Proanthocyanidin** **Extract**

0

Ripe Unripe Leaves Ripe Unripe Leaves

Fruit Fruit Fruit Fruit

1:1 3 3...

31/5,K/31 (Item 21 from file: 349)

DIALOG(R)File 349:PCT FULLTEXT

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00465871

DENTAL FORMULATION

FORMULATION DENTAIRE

Patent Applicant/Assignee:

C S BIOSCIENCE INC,

Patent and Priority Information (Country, Number, Date):

Patent: WO 9856336 A1 19981217

Application: WO 98US12293 19980612 (PCT/WO US9812293)

Priority Application: US 97874107 19970612

Designated States: AL AM AT AU BB BG BR BY CA CH CN CU CZ DE DK EE ES FI GB

GE HU ID IL IS JP KE KG KP KR KZ LC LK LR LT LU LV MD MG MK MN MW MX NO

NZ PL PT RO RU SD SE SG SI SK TJ TM TR TT UA UG US UZ VN YU GH GM KE LS

MW SD SZ UG ZW AT BE CH CY DE DK ES FI FR GB GR IE IT LU MC NL PT SE BF

BJ CF CG CI CM GA GN ML MR NE SN TD TG

Main International Patent Class: A61K-007/16

International Patent Class: A61K-07:24; A61K-07:26

Publication Language: English

Fulltext Availability:

Detailed Description
Claims
Fulltext Word Count: 6051

English Abstract

An orally absorbable improved dental formulation is provided. The dental formulation includes a base to which an active component is added. The active component comprises, based on the overall weight thereof, Vitamin C in an amount between about 10 and 25 weight percent, and Co-enzyme Q-10 (or ubiquinone), in an amount between 10 and 25 weight percent, are added.

French Abstract

L'invention concerne une formulation dentaire amelioree pouvant etre absorbee par voie orale. La formulation dentaire comporte une base a laquelle un composant actif est ajoute. Le composant actif renferme, en proportion du poids total de composant actif, de la vitamine C selon une quantite comprise entre environ 10 et environ 25 % en poids, et de la co-enzyme Q-10 (ou ubiquinone) selon une quantite comprise entre 10 et 25 % en poids, ces substances etant ajoutees au composant actif.

Fulltext Availability:
Detailed Description

Detailed Description

... component would be present therein in an amount between about 20 and 50 weight percent. **Cranberry extract** is a **red** liquid of the Viburnum Opulus berry and is used in the formulation for its ability...

31/5,K/32 (Item 22 from file: 349)
DIALOG(R)File 349:PCT FULLTEXT
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00447852

**BETA-GLUCOSIDASES, METHODS FOR OBTAINING SAME, PREPARATIONS CONTAINING SAID
BETA-GLUCOSIDASES AND USES THEREOF
BETA-GLUCOSIDASES, PROCEDES D'OBTENTION DE CES DERNIERS, PREPARATIONS A
BASE DE CES BETA-GLUCOSIDASES ET UTILISATIONS DE CES DERNIERS**

Patent Applicant/Assignee:

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LE TRAON-MASSON Marie-Paule,
PELLERIN Patrice Jacques Marie,

Inventor(s):

LE TRAON-MASSON Marie-Paule,
PELLERIN Patrice Jacques Marie,

Patent and Priority Information (Country, Number, Date):

Patent: WO 9838316 A1 19980903
Application: WO 98EP1180 19980227 (PCT/WO EP9801180)
Priority Application: WO 98EP1180 19980227

Designated States: AL AM AT AU AZ BA BB BG BR BY CA CH CN CU CZ DE DK EE ES
FI GB GE GH GM GW HU ID IL IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MD
MG MK MN MW MX NO NZ PL PT RO RU SD SE SG SI SK SL TJ TM TR TT UA UG US
UZ VN YU ZW GH GM KE LS MW SD SZ UG ZW AM AZ BY KG KZ MD RU TJ TM AT BE
CH DE DK ES FI FR GB GR IE IT LU MC NL PT SE BF BJ CF CG CI CM GA GN ML
MR NE SN TD TG

Main International Patent Class: C12N-015/56

International Patent Class: C12N-09:24; A23L-01:23; A23L-02:84; A23L-01:015
; C12G-01:022; C12Q-01:68

Publication Language: English

Fulltext Availability:

Detailed Description
Claims

Fulltext Word Count: 12910

English Abstract

The invention provides substantially pure peptides having the following

amino acid sequence: (1)
Glu-Ala-Tyr-Gln-Xaa1-Tyr-Leu-Val-Thr-Glu-Pro-Asn-Xaa2-Gly, wherein Xaa1 and Xaa2 may be any DNA encodable amino acid; (2)
Glu-Ala-Tyr-Gln-Xaa1-Tyr-Leu-Val-Thr-Glu-Pro-Asn-Xaa2-Gly or (3) NH2 - Leu Ser Val Ser Phe Pro His Tyr Val Gly Asp Leu Pro Ile Tyr Tyr Asp Tyr Leu - COOH, and 'beta'-glucosidases comprising parts having the said amino acid sequences. Also provided are the uses of said peptides for design probes to detect, isolate and/or amplify nucleic acid sequences coding for the said 'beta'-D-glucosidases, expression constructs, and transformed host cells capable of producing the said 'beta'-D-glucosidases in amounts higher than usual. Also uses of the said 'beta'-D-glucosidases are claimed in processes of modifying aroma precursor compounds and/or anthocyanidin-glucosides, in processes of making food, feed or a beverage. The 'beta'-D-glucosidases according to the invention are especially suitable for use in making wine and champagne.

French Abstract

L'invention concerne des peptides sensiblement purs, presentant la sequence d'acides amines suivante: (1)
Glu-Ala-Tyr-Gln-Xaa1-Tyr-Leu-Val-Thr-Glu-Pro-Asn-Xaa2-Gly, ou Xaa1 et Xaa2 peuvent etre tout acide amine pouvant etre code par AND; (2)
Glu-Ala-Tyr-Gln-Xaa1-Tyr-Leu-Val-Thr-Glu-Pro-Asn-Xaa2-Gly ou (3) NH2 - Leu Ser Val Ser Phe Pro His Tyr Val Gly Asp Leu Pro Ile Tyr Tyr Asp Tyr Leu - COOH, et des 'beta'-glucosidases comprenant des parties presentant ces sequences d'acides amines. L'invention traite aussi de l'utilisation de ces peptides pour des sondes d'essai, pour detecter, isoler et/ou amplifier les sequences d'acide nucleique codant ces 'beta'-D-glucosidases, des produits de recombinaison d'expression et des cellules hotes transformees permettant de produire ces 'beta'-D-glucosidases en quantites plus importantes. L'invention a aussi pour objet l'utilisation de ces 'beta'-D-glucosidases dans des procedes de modification de composes precurseurs d'arome et/ou des anthocyanidine-glucosides dans des procedes de fabrication de produits alimentaires, aliments pour betail ou boissons. Les 'beta'-D-glucosidases selon l'invention sont particulierement appropriees pour etre utilisees dans la fabrication du vin et du champagne.

Fulltext Availability:
Detailed Description

Detailed Description

... Aspergillus niger, Food Chem. 12, 197-204), blackberry (Yang, H.Y. & Steele, W.B.

(1958) **Removal** of excessive **anthocyanin pigment** by enzyme, Food Technol. 12, 517-519), **cranberry** (Wrolstad et al., 1994, supra) and grape (Yang and Steele, 1958, supra; Fu-Mian, C...

31/5,K/33 (Item 23 from file: 349)
DIALOG(R) File 349:PCT FULLTEXT
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00393761 **Image available**

READY-TO-POUR FROZEN CONCENTRATED CLARIFIED FRUIT JUICE AND HIGH SOLIDS FRUIT PRODUCT
PRODUIT PRET A SERVIR A BASE DE JUS DE FRUITS CLARIFIES CONCENTRES TRES FROIDS ET DE FRUITS RICHES EN PULPE

Patent Applicant/Assignee:

UNIVERSITY OF FLORIDA,
CLARUS JUICE CO INC,
CHEN Chin Shu,
CHEN William Apollo,

Inventor(s):

CHEN Chin Shu,
CHEN William Apollo,

Patent and Priority Information (Country, Number, Date):

Patent: WO 9734504 A1 19970925
Application: WO 97US4260 19970319 (PCT/WO US9704260)
Priority Application: US 96619969 19960320
Designated States: AL AM AT AU AZ BA BB BG BR BY CA CH CN CU CZ DE DK EE ES
FI GB GE GH HU IL IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MD MG MK MN
MW MX NO NZ PL PT RO RU SD SE SG SI SK TJ TM TR TT UA UG US UZ VN YU GH
KE LS MW SD SZ UG AM AZ BY KG KZ MD RU TJ TM AT BE CH DE DK ES FI FR GB
GR IE IT LU MC NL PT SE BF BJ CF CG CI CM GA GN ML MR NE SN TD TG
Main International Patent Class: **A23L-002/74**
International Patent Class: A23L-02:02
Publication Language: English
Fulltext Availability:
Detailed Description
Claims
Fulltext Word Count: 9373

English Abstract

An economic and efficient method for producing clarified fruit juices from high pulp fruit purees is disclosed. A combined water extraction-membrane filtration-evaporation (2, 9, 6) concentration technology is used to produce the clarified juice concentrate and optionally to strip the fruit flavors from the clarified juice produced. Low acidic flavorless clarified banana juice is used advantageously to sweeten the acidic citrus juice for reducing tartness and/or bitterness by increasing Brix/acid ratio without imparting the citrus flavors. The clarified juice concentrate or its juice concentrate blend is concentrated to a 6+1 (6 parts of water plus 1 part of concentrate) retail pack which remains nonfrozen and ready-to-pour even at household freezer temperatures (ca. -10 to -156 degreesC).

French Abstract

La presente invention concerne un procede economique et efficace de production de jus de fruits clarifies a partir de purees de fruits riches en pulpe. La technique mise en oeuvre consiste a associer l'utilisation d'une membrane d'extraction d'eau et un procede de concentration par filtration-evaporation (2, 9, 6) pour obtenir un concentre de jus clarifie, et eventuellement pour supprimer le parfum de fruit du jus clarifie produit. Le jus de banane clarifie insipide faiblement acide convient particulierement pour edulcorer le jus acide du citron et pour reduire le gout aigre et/ou amer en accroissant le degre d'acidite Brix sans que cela n'affadisse les parfums du citron. Le concentre de jus clarifie, ou son melange de concentre de jus, est prepare en paquets de vente au detail a la concentration 6+1 (6 portions d'eau plus 1 portion de concentre) qui ne gellent pas et restent prêts a servir, meme a la temperature d'un congelateur de menage (environ -10 degreesC a 156 degreesC).

Main International Patent Class: **A23L-002/74**

Fulltext Availability:

Claims

Claim

... the enzyme anthocynase, and the denaturation of the membranes enclosing the vacuoles (in which the **anthocyanin** are located) make it possible for more of the pigments to pass through. The negative effect of heating is to **degrade** the flavors and **color**. See Steven Nagy, Chin Shu. Chen, and Philip E. Shaw (Eds.), "Fruit Juice Processing Technology...the enzyme anthocynase, and the denaturation of the membranes enclosing the vacuoles (in which the **anthocyanin** are located) make it possible for more of the pigments to pass through. The negative effect of heating is to **degrade** the flavors and **color**. See Steven Nagy, Chin Shu Chen, and Philip E. Shaw (Eds.), "Fruit Juice Processing Technology...puree retentate as well as a clarified sweet fruit juice. The clarified juice retains natural **color** without heat **degradation** of flavors, and is further concentrated to 6072 Brix by using evaporative concentration.

Fig. 2...juice concentrate retains improved color and flavors. The retentate also retains good f lavors and **color** since no heat **degradation** is occurred. Thus, the clarified juice concentrate is an value-added product and the retentate...feed into two product streams; one is a sales. As a result, both retentate and **filtrate** retain natural **color** and flavors. This process scheme totally eliminates conventional pre-filtration, diatomaceous earth filtration, enzyme treatment...concentrate may be subjected to the concentration method and system of the present invention, including **orange** , grapefruit, tangerine, **cranberry** , blueberry, strawberry, papaya, mango, pineapple, apricot and other tropical fruits (see Table 2). A detailed...a pulpy juice prepared from a fruit or vegetable selected from the group consisting of **orange** , grapefruit, **cranberry** , blueberry, grape, apple, tangerine, pear, papaya, mango, pineapple, lemon ' apricot, banana, strawberry, carrot, celery, and...

31/5,K/34 (Item 24 from file: 349)
DIALOG(R)File 349:PCT FULLTEXT
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00345622

ORAL COMPOSITIONS

PREPARATIONS ADMINISTRABLES PAR VOIE ORALE

Patent Applicant/Assignee:

THE PROCTER & GAMBLE COMPANY,

Inventor(s):

HECKERT David Clinton,

SUNBERG Richard Joseph,

Patent and Priority Information (Country, Number, Date):

Patent: WO 9628135 A1 19960919

Application: WO 96US2250 19960220 (PCT/WO US9602250)

Priority Application: US 95401316 19950309

Designated States: AL AM AT AU AZ BB BG BR BY CA CH CN CZ DE DK EE ES FI GB

GE HU IS JP KE KG KP KR KZ LK LR LS LT LU LV MD MG MK MN MW MX NO NZ PL

PT RO RU SD SE SG SI SK TJ TM TR TT UA UG UZ VN KE LS MW SD SZ UG AZ BY

KG KZ MD RU TJ TM AT BE CH DE DK ES FR GB GR IE IT LU MC NL PT SE BF BJ

CF CG CI CM GA GN ML MR NE SN TD TG

Main International Patent Class: A61K-007/26

Publication Language: English

Fulltext Availability:

Detailed Description

Claims

Fulltext Word Count: 3609

English Abstract

The present invention relates to oral compositions containing **cranberries** or parts of **cranberries** , such as **cranberry** extract, or a mixture of such materials and other antibacterial/antimicrobial agents. The invention also relates to methods of treating plaque/gingivitis and other periodontal diseases as well as dental calculus and caries.

French Abstract

L'invention porte sur des preparations administrables par voie orale a base d'airelles ou de parties d'airelles par exemple sous forme d'extrait ou leur melange avec d'autres bactericides ou microbicides. L'invention porte egalement sur des methodes de traitement des gingivites dues a la plaque dentaire ou d'autres periodontites et sur des calculs et caries dentaires.

Fulltext Availability:

Detailed Description

English Abstract

The present invention relates to oral compositions containing **cranberries** or parts of **cranberries** , such as **cranberry** extract, or a

mixture of such materials and other antibacterial/antimicrobial agents.
The invention also...

Detailed Description

... carotene, and xanthophyll. The sap soluble pigments include the anthocyanins and anthoxanthins. The anthoxanthins, or **yellow** flavonoids of **cranberries**, comprise quercetin galactoside as the major pigment, followed by quercetin rhamnoside, quercetin arabinoside, quercetin, myricetin...

31/5,K/35 (Item 25 from file: 349)

DIALOG(R)File 349:PCT FULLTEXT

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00308045

ADHESION INHIBITING COMPOSITION

COMPOSITION INHIBANT L'ADHESION

Patent Applicant/Assignee:

JLB INC,

Inventor(s):

WALKER Edward B,

MICKELSEN Richard A,

MICHELSSEN Jennifer N,

Patent and Priority Information (Country, Number, Date):

Patent: WO 9526197 A1 19951005

Application: WO 95US3596 19950324 (PCT/WO US9503596)

Priority Application: US 94504 19940325

Designated States: AU BR CA CN JP KR MX NZ SG AT BE CH DE DK ES FR GB GR IE
IT LU MC NL PT SE

Main International Patent Class: A61K-035/78

International Patent Class: A61K-31:35; A61K-31:45

Publication Language: English

Fulltext Availability:

Detailed Description

Claims

Fulltext Word Count: 12067

English Abstract

Described is an extract prepared from plants of the genus *Vaccinium*, especially **cranberries**, which is enriched for anti-adhesion activity. The extract is enriched for polyphenol and flavonoid compounds, lacks detectable amounts of simple sugars, has a very low content of benzoic acid relative to raw **cranberries**, and **lacks** significant amounts of **anthocyanins**. Methods for preparing and for using the extract are disclosed.

French Abstract

L'invention concerne un extrait prepare a partir de plantes de la famille *Vaccinium*, particulierement les canneberges, dont on enrichit l'activite anti-adhesive. Cet extrait est enrichi en composes polyphenol et flavonoide. Il ne presente pas de quantites detectables de sucres simples. Sa teneur en acide benzoique est tres faible par rapport aux canneberges brutes, et il ne presente pas de quantites significatives d'anthocyanines. L'invention traite egalement de procedes de preparation et d'utilisation de cet extrait.

Fulltext Availability:

Detailed Description

English Abstract

Described is an extract prepared from plants of the genus *Vaccinium*, especially **cranberries**, which is enriched for anti-adhesion activity. The extract is enriched for polyphenol and flavonoid...

...amounts of simple sugars, has a very low content of benzoic acid relative to raw **cranberries**, and **lacks** significant amounts of **anthocyanins**. Methods for preparing and for using the extract are

disclosed.

Detailed Description

... prepared by the steps illustrated in FIG. 1. Except for the final non-polar solvent **extraction**, which selectively **removes anthocyanins**, this method is similar to a standard method used to **extract anthocyanins** from plant materials (see, e.g., Official Methods of Analysis of the Association of...

...092 through 22.095 Lt =., pp. 424-425 (1984); also Fuleld and Francis, "Purification of **Cranberry Anthocyanins**," J. Food Science ",33:266-274 (1966)).

Anthocyanins are flavonoid compounds closely related to, and often co-isolated with, polyphenols. However, **cranberry**-derived **anthocyanins** **isolated** by the previouslydescribed methods did not significantly inhibit bacterial adhesion to surfaces.

Moreover, cranberry extract...

...From the chromatograms of FIGS. 5A and 5B, it is apparent that the levels of **anthocyanins** in the **extract** were much lower than the levels of polyphenol components absorbing at about 360 nm.

The...10

EGT. I Hu 13

Fraction (1 16) Gp 9

ExPT, 2 Hu 11

Alcohol **Extract** Gp 10

Anthocyanins Hu 0

Anthocyanins GP 0

From the results in Tables V and VI, it is apparent that the **cranberry** extract inhibits both type I pili-mediated adhesion of E. coli to guinea pig RBC...

31/5,K/36 (Item 26 from file: 349)

DIALOG(R)File 349:PCT FULLTEXT

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00297668 **Image available**

RECONSTITUTED POLYMERIC MATERIALS

MATERIAUX POLYMERES RECONSTITUES

Patent Applicant/Assignee:

NORTHWESTERN UNIVERSITY,

Inventor(s):

KHAIT Klementina,

PETRICH Mark Anton,

Patent and Priority Information (Country, Number, Date):

Patent: WO 9515819 A1 19950615

Application: WO 94US13972 19941201 (PCT/WO US9413972)

Priority Application: US 93163915 19931207

Designated States: CA JP AT BE CH DE DK ES FR GB GR IE IT LU MC NL PT SE

Main International Patent Class: B02C-019/12

Publication Language: English

Fulltext Availability:

Detailed Description

Claims

Fulltext Word Count: 15154

English Abstract

A method of making polymeric particulates (P) wherein polymeric scrap material, virgin polymeric material and mixtures thereof (M) are supplied to intermeshing extruder screws (14) which are rotated to transport the polymeric material along their length (SN Total) and subject the polymeric material to solid state shear pulverization and in-situ polymer compatibilization, if two or more incompatible polymers are present. Uniform pulverized particulates are produced without addition of a

compatibilizing agent. The pulverized particulates are directly melt processable (as powder feedstock) and surprisingly yield a substantially homogenous light color product.

French Abstract

L'invention se rapporte a un procede de fabrication de particules polymeres (P) dans lequel on alimente en materiau de recuperation polymere, en materiau polymere vierge ainsi qu'en melanges de ces materiaux (M), une extrudeuse a vis (14) engrenantes qui tournent afin de transporter le materiau polymere sur toute leur longueur (SN totale), le soumettent a une pulverisation par separation de son etat solide et rendent les polymeres compatibles in situ si au moins deux polymeres incompatibles sont presents. Des particules pulverisees uniformes sont ainsi produites sans l'addition d'un agent de compatibilite. On peut traiter directement par voie fondue ces particules pulverisees (en tant que charge en poudre) qui donnent alors, de maniere etonnante, un produit legerement colore et sensiblement homogene.

Fulltext Availability:

Detailed Description

Detailed Description

... The injection molded shape made from this powder exhibited a substantially homogeneous, slightly more intense **cranberry** color **without color** streaking or marbleizing.

The mechanical properties measured from the aforementioned injection molded dog bone specimens...

31/5,K/37 (Item 27 from file: 349)

DIALOG(R)File 349:PCT FULLTEXT

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00270680

SWEET BEVERAGES AND SWEETENING COMPOSITIONS BOISSONS SUCREES ET COMPOSITIONS EDULCORANTES

Patent Applicant/Assignee:

THE PROCTER & GAMBLE COMPANY,

Inventor(s):

FISCHER Christa Maria,
HARPER Heather Jean,
HENRY William John Jr,
MOHLENKAMP Marvin Joseph Jr,
ROMER Karin,
SWAINE Robert Leslie Jr,

Patent and Priority Information (Country, Number, Date):

Patent: WO 9418855 A1 19940901

Application: WO 94US1690 19940215 (PCT/WO US9401690)

Priority Application: US 9317590 19930216; US 94184109 19940128

Designated States: AU BB BG BR BY CA CN CZ FI HU JP KP KR KZ LK LV MG MN MW

NO NZ PL RO RU SD SK UA UZ VN AT BE CH DE DK ES FR GB GR IE IT LU MC NL

PT SE BF BJ CF CG CI CM GA GN ML MR NE SN TD TG

Main International Patent Class: **A23L-002/02**

International Patent Class: A23L-02:38; A23L-01:236

Publication Language: English

Fulltext Availability:

Detailed Description

Claims

Fulltext Word Count: 9887

English Abstract

The subject invention relates to a natural sweetening composition comprising: (a) sweet juice derived from the botanical genus/species *Siraitia grosvenorii*, *S. siamensis*, *S. silomardjae*, *S. sikkimensis*, *S. africana*, *S. borneensis*, *S. taiwaniana* or mixture thereof, and (b) sugar, wherein said sugar is selected fructose, sucrose, glucose or mixtures

thereof, and wherein the ratio of the sweet juice of the sugar is from about 1:1 to about 1:5. An edible acid and/or an edible salt can be added to the composition to improve the flavor. A beverage comprising an effective amount of a flavoring system and a sweetening composition is also claimed. These beverages are reduced calorie and can be supplemented with vitamins and minerals. Alternatively the beverages may comprise from 0, 001 to 60 % of a sweetening system comprising naturally derived terpene glycosides, mogroside IV, mogroside V, siamenoside I, 11-oxo-mogroside V or mixtures thereof, the percentage being based on the weight of said beverage.

French Abstract

La presente invention se rapporte a une composition edulcorante naturelle comprenant: (a) du jus sucre derive du genre/espece botanique *Siraitia grosvenorii*, *S. siamensis*, *S. silomaradjae*, *S. sikkimensis*, *S. africana*, *S. borneensis*, *S. taiwaniana* ou un melange de ceux-ci, et (b) du sucre, ce sucre etant selectionne parmi le fructose, le saccharose, le glucose ou des melanges de ceux-ci; et le rapport entre le jus sucre et le sucre est d'environ 1:1 a environ 1:5. Un acide comestible et/ou un sel comestible peuvent etre ajoutes a la composition afin d'en ameliorer la saveur. Une boisson comprenant une dose efficace d'une preparation edulcorante et une composition edulcorante sont egalement revendiquees. Ces boissons sont pauvres en calories et peuvent etre remplacees par des vitamines et des mineraux. Dans une autre variante les boissons peuvent comporter de 0,001 a 60 % d'un systeme edulcorant comprenant des glycosides terpeniques, mogroside IV, mogroside V, siamenoside I, 11-oxo-mogroside V derives naturellement ou des melanges de ceux-ci, le pourcentage etant base sur le poids de cette boisson.

Main International Patent Class: **A23L-002/02**

Fulltext Availability:

Detailed Description

Detailed Description

... mango, papaya, banana, watermelon and cantaloupe. Preferred juices are apple, pear, lemon, lime, mandarin, grapefruit, **cranberry**, **orange**, strawberry, grape, kiwi, pineapple, passion fruit, mango, guava and cherry. Citrus juices, preferably 15 grapefruit...papaya, banana, watermelon, passion fruit and cantaloupe. Preferred other juices are apple, pear, lemon, grapefruit, **cranberry**, **orange**, strawberry, grape, kiwi, pineapple, passion fruit, mango, io guava, cherry, rosehips, lychee, water chestnuts and...

31/5,K/38 (Item 28 from file: 349)

DIALOG(R)File 349:PCT FULLTEXT

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00270679

PROCESS AND COMPOSITION FOR SWEET JUICE FROM CUCURBITACEAE FRUIT

PROCEDE ET COMPOSITION S'APPLIQUANT A LA PREPARATION DE JUS DE FRUITS

OBTENUS A PARTIR DE FRUITS DE LA FAMILLE CUCURBITACEES

Patent Applicant/Assignee:

THE PROCTER & GAMBLE COMPANY,

Inventor(s):

DOWNTON Galen Edward,
HARPER Heather Jean,
MAXWELL Michael William,
MOHLENKAMP Marvin Joseph Jr,
ROMER Karin,
RIZZI George Peter,
LITKE Manfred,
ENGEL Ruediger,

Patent and Priority Information (Country, Number, Date):

Patent: WO 9418854 A2 19940901

Application: WO 94US1689 19940215 (PCT/WO US9401689)

Priority Application: US 9317936 19930216; US 9356459 19930503; US

94182601 19940126

Designated States: AU BB BG BR BY CA CN CZ FI HU JP KP KR KZ LK LV MG MN MW
NO NZ PL RO RU SD SK UA UZ VN AT BE CH DE DK ES FR GB GR IE IT LU MC NL
PT SE BF BJ CF CG CI CM GA GN ML MR NE SN TD TG

Main International Patent Class: **A23L-002/02**

International Patent Class: A23L-02:26; A23L-01:236; A23L-01:222

Publication Language: English

Fulltext Availability:

Detailed Description

Claims

Fulltext Word Count: 8458

English Abstract

The present invention involves processes preparation of a sweet juice from fruit of the Cucurbitaceae family comprising the following steps: (a) separating peels and seeds from the juice; (b) optionally acidifying the juices; (c) removing off-flavor precursors from the juice; and (d) removing a methylene chloride extractable volatiles fraction containing off-flavor materials from the juice. The present invention also involves sweet juices from the fruit of the Cucurbitaceae family comprising less than about 100 ppm (dry basis) methionine, and from about 0.1 % to about 15 % (dry basis) sweet terpene glycoside.

French Abstract

La presente invention concerne des procedes de preparation d'un jus sucre obtenu a partir de fruits de la famille des cucurbitacees consistant a: (a) separer la peau et les pepins du jus; (b) eventuellement acidifier les jus; (c) retirer les precurseurs de saveur desagreable du jus; et (d) retirer une fraction de matieres volatiles extractibles de chlorure de methylene contenant des materiaux a la saveur desagreable provenant du jus. La presente invention concerne egalement des jus sucs obtenus a partir de fruits de la famille des cucurbitacees et comprenant moins d'environ 100 ppm de methionine (base seche), et environ 0,1 % a environ 15 % de glycoside terpenique sucre (base seche).

Main International Patent Class: **A23L-002/02**

Fulltext Availability:

Detailed Description

Detailed Description

... papaya, banana, watermelon, passion
fruit and cantaloupe. Preferred other juices are apple, pear, lemon,
grapefruit, **cranberry**, **orange**, strawberry, grape, kiwi, pineapple,
passion fruit, mango.

guava, cherry, rosehips, lychee, water chestnuts and cane...

31/5,K/39 (Item 29 from file: 349)

DIALOG(R)File 349:PCT FULLTEXT

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00238409

FRUIT EXTRACTION AND INFUSION

EXTRACTION DE FRUITS ET INFUSION

Patent Applicant/Assignee:

OCEAN SPRAY CRANBERRIES INC,

Inventor(s):

MANTIUS Harold L,

PETERSON Peter R,

Patent and Priority Information (Country, Number, Date):

Patent: WO 9312674 A1 19930708

Application: WO 92US10409 19921203 (PCT/WO US9210409)

Priority Application: US 92803 19920103

Designated States: AU CA JP NO AT BE CH DE DK ES FR GB GR IE IT LU MC NL PT
SE

Main International Patent Class: A23N-001/00

International Patent Class: B01D-11:02; B01F-15:00; A23L-01:212; A23B-07:00

; A23B-07:08; A23L-02:04
Publication Language: English
Fulltext Availability:
Detailed Description
Claims
Fulltext Word Count: 7951

English Abstract

Extraction, especially of firm fruit such as **cranberries**, with improved yields of high quality, low tannin juices by using an improved countercurrent extractor employing longitudinal members positioned between adjacent flights and reinfusion of decharacterized, extracted fruit pieces with infusion syrups, such as juices from fruits other than that extracted, to produce a fruit food product of various flavors having a desired level of inherent soluble fruit component, without the need to bleed off spent syrup as a byproduct.

French Abstract

L'invention se rapporte a un procede d'extraction de fruits, notamment de fruits fermes tels que des airelles, avec des rendements ameliores de jus de haute qualite a faible teneur en tanin, procede qui se fait a l'aide d'un extracteur a contre-courant ameliore comportant des elements longitudinaux places entre des vis sansfin transporteuses adjacentes, et par reinfusion de morceaux de fruits extraits, "decaracterises", avec des sirops d'infusion, tels que des jus de fruits autres que ceux extraits. Le procede permet d'obtenir un produit alimentaire a base de fruits, de parfums differents, possedant un niveau desire de composant inherent de fruits solubles, sans avoir besoin d'evacuer sous forme de sous-produit le sirop residuaire.

Fulltext Availability:
Detailed Description

English Abstract

Extraction, especially of firm fruit such as **cranberries**, with improved yields of high quality, low tannin juices by using an improved countercurrent extractor...

Detailed Description
... the color.

At higher temperatures, for example, at 85 to 1050F virtually all of the **color** can be **removed** from the 5decharacterized fruit, if desired. Extraction time can be extended to achieve the same...

...10 fruit, Similarly, for producing an infused product that is characteristic, in appearance, of a **cranberry**, an amount of the color suggestive of the **cranberry** is maintained in the decharacterized fruit, The decharacterized fruit is supplied to an 15 infusion...

...such as sugar
20 water (e.g., fructose) solution, high fructose corn syrup, white grape **juice**, strawberry **juice**, raspberry **juice**, blueberry **juice**, apple **juice** and their concentrates. These infusion liquids may include flavoring, e.g., spices such as cinnamon...

31/5,K/40 (Item 30 from file: 349)
DIALOG(R)File 349:PCT FULLTEXT
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00222431

MOISTURE INDICATING MOLDING RESINS
RESINE DE MOULAGE PRESENTANT UNE INDICATION DE TENEUR EN HUMIDITE

Patent Applicant/Assignee:

E I DU PONT DE NEMOURS AND COMPANY,

Inventor(s):

MOSS Arthur Zenker,

Patent and Priority Information (Country, Number, Date):

Patent: WO 9219673 A1 19921112

Application: WO 91US3500 19910524 (PCT/WO US9103500)

Priority Application: US 91208 19910425

Designated States: AT AU BB BE BF BG BJ BR CA CF CG CH CI CM DE DK ES FI FR
GA GB GR HU IT JP KP KR LK LU MC MG ML MR MW NL NO PL RO SD SE SN SU TD
TG

Main International Patent Class: C08K-003/00

International Patent Class: C08K-05:00; C08J-05:10; G01N-21:00; B29C-31:00

Publication Language: English

Fulltext Availability:

Detailed Description

Claims

Fulltext Word Count: 8823

English Abstract

Melt formable thermoplastic resins which exhibit a difference in color between their wet and dry states, processes for melt forming such resins, and the resulting melt formed shaped articles are provided.

French Abstract

L'invention se rapporte a des resines thermoplastiques obtenues par fusion et presentant une difference de couleur entre leurs etats humides et secs, a des procedes de preparation desdites resines par fusion, ainsi qu'aux articles faconnes avec lesdites resines.

Fulltext Availability:

Detailed Description

Detailed Description

... jers as in Example

3. After a few days, the dried film was a faint
cranberry red. The moist film was **colorless** to yellow.

EXAMPLE 5

In this example is demonstrated a moisture-warning
resin. Film of...

31/5,K/41 (Item 31 from file: 349)

DIALOG(R)File 349:PCT FULLTEXT

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00194569

PROCESS FOR MAKING CONCENTRATED LOW CALORIE FRUIT JUICE

PROCEDE DE FABRICATION D'UN JUS DE FRUITS CONCENTRE A BASSES CALORIES

Patent Applicant/Assignee:

THE PROCTER & GAMBLE COMPANY,

Inventor(s):

STROBEL Rudolf Gottfried Karl,

TARR Robert Earl,

Patent and Priority Information (Country, Number, Date):

Patent: WO 9111920 A1 19910822

Application: WO 91US745 19910204 (PCT/WO US9100745)

Priority Application: US 90140 19900213

Designated States: AT BE CA CH DE DK ES FR GB GR IT LU NL SE

Main International Patent Class: A23L-002/02

Publication Language: English

Fulltext Availability:

Detailed Description

Claims

Fulltext Word Count: 8502

English Abstract

This invention relates to an efficient process for separating and recovering aroma and flavor volatiles from fruit or vegetable juices and for lowering the amount of sugar in juices. The process involves removing the aroma/flavor volatiles from juice by forming a microaerosol by spraying juice at a temperature of from 45 degreesC to 110 degreesC through a nozzle having a diameter of about 100 microns to 1200 microns at a velocity of 100 m/sec. to 250 m/sec. and into a vacuum chamber at 5 mm to 200 mm Hg and at temperatures of from 10 degreesC to about 55 degreesC and then treating the recovered juice fraction with a yeast. The alcohol formed during this fermentation reaction is removed by distillation, preferably by the same aerosolization process as the volatiles are removed. The aroma and flavor volatiles are returned to the juice to provide a good tasting low calorie fruit juice.

French Abstract

Procede efficace de separation et de recuperation des volatils de l'arome et du gout des jus de fruits ou de legumes, et de diminution du taux de sucre dans les jus. Le procede consiste a enlever les volatils de l'arome et du gout du jus par la formation d'un micro-aerosol au moyen de l'atomisation du jus a une temperature comprise entre 45 degreesC et 110 degreesC, a travers un ajutage dont le diametre est compris entre environ 100 et 1200 microns, a une vitesse comprise entre 100 m/sec et 250 m/sec, jusque dans une chambre a vide a entre 5 mm et 200 mm Hg, et a des temperatures comprises entre 10 degreesC et environ 55 degreesC, puis a traiter la fraction de jus recuperee avec une levure. On enleve par distillation l'alcool forme pendant cette reaction de fermentation, de preference au moyen du meme processus de dispersion en aerosol que celui utilise pour enlever les volatils. On peut ensuite rendre au jus les volatils de l'arome et du gout afin d'obtenir un delizioso jus de fruits a basses calories.

Main International Patent Class: **A23L-002/02**

Fulltext Availability:

Detailed Description

Claims

Detailed Description

... cocona, pomegranate, guanabana, kiwi, mango, papaya, banana, watermelon and cantaloupe. Preferred juices are apple, pear, **cranberry**, **orange**, strawberry, grape and cherry.

Aroma and flavor volatiles are those compounds which partition from the...

File 98:General Sci Abs/Full-Text 1984-2002/Sep
 (c) 2002 The HW Wilson Co.
 File 369:New Scientist 1994-2002/Sep W5
 (c) 2002 Reed Business Information Ltd.
 File 370:Science 1996-1999/Jul W3
 (c) 1999 AAAS

Set	Items	Description
S1	20	(VACCINIUM OR V OR O) (MACROCARPUM OR MACROCARPON OR MACROCARPUS OR OXYCOCCUS OR OXYCOCCOS)
S2	11	COWBERR??? ? OR FOXBERR??? ? OR MOUNTAINBERR??? ? OR ROCKBERR??? ? OR LINGONBERR??? ? OR (COW OR FOX OR MOUNTAIN OR ROCK OR LINGON) (BERR??? ?
S3	185	CRANBERR??? ? OR CRAN (BERR??? ?
S4	310	ANTHOCYANIN? OR CYANIN? ? OR ANTHOCYANOSID? OR ANTHOCYANIDIN? OR ANTHO (CYAN????? ? OR DIFRAREL OR SEFCAL
S5	22685	PIGMENT????? ? OR COLOUR????? ? OR COLOR????? ? OR TINCT??? ? OR TINT??? ? OR HUE? ?
S6	16048	RED OR REDDISH? OR CRIMSON? OR SCARLET? OR REDHUE? OR REDCOLOR? OR REDCOLOUR?
S7	10	V (VITIS) IDAEA
S8	465	COLORFREE OR COLOURFREE OR HUEFREE OR ACHROMIA? OR PIGMENTFREE OR TINCTFREE OR TINTFREE OR COLORLESS OR COLOURLESS OR HUELESS OR PIGMENTLESS
S9	98	TINCTLESS OR TINTLESS OR UNCOLOR? OR UNCOLOUR? OR UNHUE? OR UNPIGMENT? OR UNTINCT? OR UNTINT? OR DECOLOR? OR DECOLOUR? OR DEHUE? OR DEPIGMENT?
S10	10	DETINCT? OR DETINT? OR S5 (FREE OR LESS) OR (UN OR DE) (S5
S11	267	S4:S6(3N) (RECOVER? OR RECLAIM? OR RECLAM? OR RETRIEV? OR S-ALVAG? OR RECUP? OR RECUP? OR HARVEST? OR COLLECT?)
S12	1	S4:S6(3N) RE (COVER??? ? OR CLAIM??? ? OR CLAM????? ? OR COUP???????? ? OR CUP???????? ?)
S13	948	S4:S6(3N) (FILTER? OR FILTR? OR SEP? ? OR PURIF????? ? OR -EXTRACT? OR EXT? ? OR REMOV? OR REDUC????? ? OR REDN? OR SEPARAT? OR DESTROY? OR DESTRUCT?)
S14	375	S4:S6(3N) (LOSS OR ULTRAFILT? OR MICROFILT? OR DEGRAD? OR I-SOLAT? OR NEUTRALI? OR PURG? OR ELIMINAT? OR STRIPP??? ? OR STRIP OR STRIPS)
S15	566	S4:S6(3N) (DIMINISH? OR DECRE? OR LESSEN? OR LOWER? OR MINIM? OR ERADICAT? OR OBVIAT? OR EXTIRP? OR LACK? OR DEFICIEN?)
S16	106	S4:S6(3N) (DEVOID? OR ABSENT? OR ABSENC?)
S17	227	(RID OR 'NOT' OR WITHOUT OR ANTI) (1W) S4:S6
S18	205	S1:S3 OR S7
S19	1	S18(S) S8:S17
S20	4	S18(3N) (ORANG???? ? OR YELLOW??? ? OR PINK??? ?)
S21	5	S18(S) S4
S22	9	S19:S21
S23	9	RD (unique items)
S24	4	S23/1999:2002
S25	5	S23 NOT S24

?t25/3,k/all

25/3,K/1 (Item 1 from file: 98)
 DIALOG(R)File 98:General Sci Abs/Full-Text
 (c) 2002 The HW Wilson Co. All rts. reserv.

04001278 H.W. WILSON RECORD NUMBER: BGSA99001278 (USE FORMAT 7 FOR FULLTEXT)

Ornamental & edible.

AUGMENTED TITLE: decorate a tree for wildlife
 Risley, Jennifer

New York State Conservationist (N Y State Conservationist) v. 53 no3 (Dec. 1998) p. 8-9

SPECIAL FEATURES: il ISSN: 0010-650X

LANGUAGE: English

COUNTRY OF PUBLICATION: United States

WORD COUNT: 795

(USE FORMAT 7 FOR FULLTEXT)

TEXT:

- ... one end of wire
- 2) String together ingredients
- 3) Twist ends together and hang loop

ORANGE CUPS

Ingredients: **oranges** , **cranberries** , birdseed

Equipment: knife, heavy thread and needle or wire

Procedure:

- 1) Halve oranges, scoop out...

25/3,K/2 (Item 2 from file: 98)

DIALOG(R)File 98:General Sci Abs/Full-Text

(c) 2002 The HW Wilson Co. All rts. reserv.

02756294 H.W. WILSON RECORD NUMBER: BGS194006294

The season for squash.

Health (San Francisco, Calif.: 1992) (Health (Calif)) v. 7 (Oct. '93) p. 108+

SPECIAL FEATURES: il ISSN: 1059-938X

LANGUAGE: English

COUNTRY OF PUBLICATION: United States

...ABSTRACT: fiber. The wide variety of winter squashes gives them great versatility as well. Recipes for **cranberry** - **orange** -stuffed golden nugget squash, gingered acorn squash bisque, and South American spicy chicken-and-pumpkin...

25/3,K/3 (Item 3 from file: 98)

DIALOG(R)File 98:General Sci Abs/Full-Text

(c) 2002 The HW Wilson Co. All rts. reserv.

01515922 H.W. WILSON RECORD NUMBER: BGS189015922

Anthocyanins **in fruits of** *Vaccinium oxycoccus* L. (**small cranberry**).

Andersen, syvind M

Journal of Food Science (J Food Sci) v. 54 (Mar./Apr. '89) p. 383-4+

DOCUMENT TYPE: Feature Article

SPECIAL FEATURES: bibl il ISSN: 0022-1147

LANGUAGE: English

COUNTRY OF PUBLICATION: United States

Anthocyanins **in fruits of** *Vaccinium oxycoccus* L. (**small cranberry**).

25/3,K/4 (Item 4 from file: 98)

DIALOG(R)File 98:General Sci Abs/Full-Text

(c) 2002 The HW Wilson Co. All rts. reserv.

01002244 H.W. WILSON RECORD NUMBER: BGS187002244

Detection of enocyanin in cranberry juice cocktail by HPLC anthocyanin profile.

Hale, M. L

Francis, F. J 1921- (Frederick John); Fagerson, I. S

Journal of Food Science (J Food Sci) v. 51 (Nov./Dec. '86) p. 1511-13

DOCUMENT TYPE: Feature Article

SPECIAL FEATURES: bibl il ISSN: 0022-1147

LANGUAGE: English

COUNTRY OF PUBLICATION: United States

Detection of enocyanin in cranberry juice cocktail by HPLC anthocyanin profile.

25/3,K/5 (Item 5 from file: 98)
DIALOG(R)File 98:General Sci Abs/Full-Text
(c) 2002 The HW Wilson Co. All rts. reserv.

00750162 H.W. WILSON RECORD NUMBER: BGS186000162

**Chromatographic separation of anthocyanins in cowberry (lingonberry
) Vaccinium vites-idaea L.**

Andersen, syvind M

Journal of Food Science (J Food Sci) v. 50 (Sept./Oct. '85) p. 1230-2

DOCUMENT TYPE: Feature Article

SPECIAL FEATURES: bibl il ISSN: 0022-1147

LANGUAGE: English

COUNTRY OF PUBLICATION: United States

**Chromatographic separation of anthocyanins in cowberry (lingonberry
) Vaccinium vites-idaea L.**

?

File 344:Chinese Patents Abs Aug 1985-2002/Oct
(c) 2002 European Patent Office
File 347:JAPIO Oct 1976-2002/Jun(Updated 021004)
(c) 2002 JPO & JAPIO
File 350:Derwent WPIX 1963-2002/UD,UM &UP=200268
(c) 2002 Thomson Derwent
File 371:French Patents 1961-2002/BOPI 200209
(c) 2002 INPI. All rts. reserv.

Set	Items	Description
S1	14	(VACCINIUM OR V OR O) () (MACROCARPUM OR MACROCARPON OR MACROCARPUS OR OXYCOCCUS OR OXYCOCCOS)
S2	86	COWBERR??? ? OR FOXBERR??? ? OR MOUNTAINBERR??? ? OR ROCKBERR??? ? OR LINGONBERR??? ? OR (COW OR FOX OR MOUNTAIN OR ROCK OR LINGON) () BERR??? ?
S3	401	CRANBERR??? ? OR CRAN() BERR??? ?
S4	19310	ANTHOCYANIN? OR CYANIN? ? OR ANTHOCYANOSID? OR ANTHOCYANIDIN? OR ANTHO() CYAN????? ? OR DIFRAREL OR SEFCAL
S5	702312	PIGMENT?????? ? OR COLOUR?????? ? OR COLOR?????? ? OR TINCT???? ? OR TINT???? ? OR HUE? ?
S6	94503	RED OR REDDISH? OR CRIMSON? OR SCARLET? OR REDHUE? OR REDCOLOR? OR REDCOLOUR?
S7	0	V() VITIS() IDAEA
S8	25495	COLORFREE OR COLOURFREE OR HUEFREE OR ACHROMIA? OR PIGMENTFREE OR TINCTFREE OR TINTFREE OR COLORLESS OR COLOURLESS OR HUELESS OR PIGMENTLESS
S9	12841	TINCTLESS OR TINTLESS OR UNCOLOR? OR UNCOLOUR? OR UNHUE? OR UNPIGMENT? OR UNTINCT? OR UNTINT? OR DECOLOR? OR DECOLOUR? OR DEHUE? OR DEPIGMENT?
S10	4551	DETINCT? OR DETINT? OR S5() (FREE OR LESS) OR (UN OR DE) () S5
S11	2417	S4:S6(3N) (RECOVER? OR RECLAIM? OR RECLAM? OR RETRIEV? OR S-ALVAG? OR RECOUP? OR RECUP? OR HARVEST? OR COLLECT?)
S12	2	S4:S6(3N) RE() (COVER??? ? OR CLAIM???? ? OR CLAM?????? ? OR COUP???????? ? OR CUP???????? ?)
S13	70116	S4:S6(3N) (FILTER? OR FILTR? OR SEP? ? OR PURIF?????? ? OR EXTRACT? OR EXT? ? OR REMOV? OR REDUC???? ? OR REDN? OR SEPARAT? OR DESTROY? OR DESTRUCT?)
S14	9766	S4:S6(3N) (LOSS OR ULTRAFILT? OR MICROFILT? OR DEGRAD? OR ISOLAT? OR NEUTRALI? OR PURG? OR ELIMINAT? OR STRIPP??? ? OR STRIP OR STRIPS)
S15	8219	S4:S6(3N) (DIMINISH? OR DECRE? OR LESSEN? OR LOWER? OR MINIM? OR ERADICAT? OR OBVIAT? OR EXTIRP? OR LACK? OR DEFICIEN?)
S16	625	S4:S6(3N) (DEVOID? OR ABSENT? OR ABSENC?)
S17	8402	(RID OR 'NOT' OR WITHOUT OR ANTI) (1W) S4:S6
S18	480	S1:S3 OR S7
S19	32	S18 AND S8:S17
S20	39	S18 AND S4
S21	2946	IC='A23L-002/02'
S22	775	IC='A23L-002/04'
S23	30	IC='A23L-002/74'
S24	5233	MC='D03-A04'
S25	7580	MC='D03-H01G'
S26	27401	JUICE? ? OR FRUIT? ?(2N) (LIQUID? ? OR LIQ OR FLUID? ? OR DRINK? ? OR BEVERAGE? ? OR SECRET?? ? OR SECRETION?)
S27	24	S20 AND S21:S26
S28	44	S19 OR S27

?t28/9/all

28/9/1 (Item 1 from file: 344)

DIALOG(R) File 344:Chinese Patents Abs
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4264130

PROCESS FOR EXTRACTING ANTHOXANIN FROM COWBEERY

Patent Assignee: SHENYANG INST OF APPLIED ECOLO (CN)
Author (Inventor): SHICHENG WANG (CN); DAN ZHU (CN); TIEZHENG WU (CN)
Number of Patents: 000
Patent Family:

CC Number Kind Date
CN 1294131 A 20010509 (Basic)

Application Data:

CC Number Kind Date
*CN 99113352 A 19991020

Abstract: A process for extracting anthocyanin from cowberry includes immersing its fruit, fruit juice, or fruit peel in acidic alcohol or acid for 0.5-3 hrs, centrifugal filter, recovering solvent, dissolving in 0.1-1% acidic water, filter, loading to macroreticular adsorbing resin, eluting with distilled water and then with 30-100% alcohol, recovering solvent, adding extracting solvent, extracting 2-4 times, removing solvent and drying.

IPC: C07H-017/065; A61K-035/78; C07D-311/62

28/9/2 (Item 1 from file: 347)

DIALOG(R)File 347:JAPIO

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07134966

METHOD FOR LOWERING SMELL OF COSMETIC

PUB. NO.: 2002-003337 [JP 2002003337 A]
PUBLISHED: January 09, 2002 (20020109)
INVENTOR(s): KURODA AKIHIRO
INOUE YOICHI
APPLICANT(s): KANEBO LTD
APPL. NO.: 2000-190830 [JP 2000190830]
FILED: June 26, 2000 (20000626)
INTL CLASS: A61K-007/00

ABSTRACT

PROBLEM TO BE SOLVED: To provide a method for lowering the smell of cosmetics that can effectively lower the smell of a raw material.

SOLUTION: This method for lowering the smell of cosmetics is characterized by formulating a filtrate by press filtration of and/or an extract of **cranberry** fruits. In a preferred embodiment, the filtrate and/or the **extract** including an **anthocyanin** polymer with molecular weight of >30,000 are formulated to the cosmetics.

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28/9/3 (Item 2 from file: 347)

DIALOG(R)File 347:JAPIO

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05759724

AGENT FOR IMPROVING TASTE OF FOOD

PUB. NO.: 10-042824 [JP 10042824 A]
PUBLISHED: February 17, 1998 (19980217)
INVENTOR(s): MURANISHI SHUICHI
MASUDA HIDEKI
TANABE MASAKI
MATSUKI JUNICHI
USHIGOE MASA
APPLICANT(s): OGAWA KORYO KK [365125] (A Japanese Company or Corporation),
JP (Japan)
APPL. NO.: 08-205970 [JP 96205970]
FILED: August 05, 1996 (19960805)
INTL CLASS: [6] A23L-001/222; A23L-001/22; A23L-002/00; A23L-002/02;
A23L-002/70
JAPIO CLASS: 11.4 (AGRICULTURE -- Food Products)

ABSTRACT

PROBLEM TO BE SOLVED: To obtain an agent for improving the tastes of foods, containing the **decolored** concentrated juice of **cranberry**, and suitable

for beverages and foods containing an organic acid such as citric acid, malic acid or quinic acid, mildened in the sour tastes, improved in astringent and bitter tastes, removed in saccharides, excellent in **colorless** transparency.

SOLUTION: This agent for improving the tastes of foods comprises a concentrated **cranberry** juice subjected to a **decoloration** treatment using a porous resin and/or activated carbon or further to an electrophoresis treatment using an ion exchange membrane electrophoresis device. The taste-improving agent is preferably added in an amount of 0.005-0.15% to foods.

28/9/4 (Item 1 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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014725047

WPI Acc No: 2002-545751/200258

XRAM Acc No: C02-154605

Cocktail

Patent Assignee: GLAZOVSKII LIQUOR WKS (GLAZ-R)

Inventor: BREZHNEVA N I; POZDEEVA G V; SILUYANOV A V; SOROKIN N B

Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
RU 2184144	C2	20020627	RU 2000124418	A	20000927	200258 B

Priority Applications (No Type Date): RU 2000124418 A 20000927

Patent Details:

Patent No	Kind	Lan	Pg	Main IPC	Filing Notes
RU 2184144	C2			C12G-003/06	

Abstract (Basic): RU 2184144 C2

NOVELTY - Cocktail CHEPTSA contains the following ingredients, 1/1000 dal of prepared product: **cranberry** fruit infusion of the 1st and IIInd decantations, 1900-2100; brandy, 145-155; balsam Idnakar, 98-105; alcoholic solution (1:10) of orange oil, 1.8-2.2; alcoholic solution (1:10) of vanillin, 0.1-0.3; 65.8-% sugar syrup, 770-780; and citric acid in terms of acids mass concentration in prepared product up to 0.25 g/100 cu.cm; ethyl rectified alcohol of the highest purification and potable water, the balance. Proposed cocktail has improved organoleptical properties, and possesses harmonic fresh taste, aroma with citric tone in combination with dogberry- **cranberry** tone in aftertaste. Using of prepared balsam Idnakar, containing a range of biologically active **extractive** and **coloring** substances, excludes preparation of infusions and juices and their storage. It simplifies production process and enriches cocktail with said substances without application of colors and artificial flavorings.

USE - Alcoholic beverage industry.

ADVANTAGE - Broadened assortment of high-quality cocktails. 1 tbl, 3 ex

pp; 0 DwgNo 0/0

Title Terms: COCKTAIL

Derwent Class: D16

International Patent Class (Main): C12G-003/06

File Segment: CPI

Manual Codes (CPI/A-N): D05-E

28/9/5 (Item 2 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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014623048

WPI Acc No: 2002-443752/200247

Related WPI Acc No: 2002-329730; 2002-415542

XRAM Acc No: C02-126227

Preparation of anthocyanins enriched composition used for nutraceuticals and pharmaceuticals, comprises contacting filtered plant crude extract containing anthocyanin with brominated polystyrene resin and eluting anthocyanin from resin

Patent Assignee: BAILEY D T (BAIL-I); DAUGHERTY F J (DAUG-I); FREEBERG D R (FREE-I); GERTENBACH D (GERT-I); GOURDIN G T (GOUR-I); RICHHEIMER S L (RICH-I); TEMPESTA M S (TEMP-I)

Inventor: BAILEY D T; DAUGHERTY F J; FREEBERG D R; GERTENBACH D; GOURDIN G T; RICHHEIMER S L; TEMPESTA M S

Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
US 20020055471	A1	20020509	US 2000229205	P	20000831	200247 B
			US 2001943158	A	20010830	

Priority Applications (No Type Date): US 2000229205 P 20000831; US 2001943158 A 20010830

Patent Details:

Patent No	Kind	Lan Pg	Main IPC	Filing Notes
US 20020055471	A1	17	A61K-031/7048	Provisional application US 2000229205

Abstract (Basic): US 20020055471 A1

NOVELTY - Preparation of an anthocyanins enriched composition comprises:

(a) filtering a crude extract of a plant material containing anthocyanins;

(b) contacting filtered plant crude **extract** containing **anthocyanin** with brominated polystyrene resin, and

(c) eluting anthocyanin from the resin

DETAILED DESCRIPTION - INDEPENDENT CLAIMS are included for the following:

(1) preparation of a composition enriched with anthocyanins which comprises:

(i) filtering a crude extract of plant material containing anthocyanins, flavonoid glycosides, plant sterols, fatty acids, triglycerides and other impurities that are more polar than the anthocyanins;

(ii) adding a source of bisulfite ions to the filtered, crude extract;

(iii) contacting the sulfited extract with a first resin to adsorb the flavonoid glycosides, plant sterols, fatty acids and triglycerides;

(iv) eluting anthocyanin bisulfite adducts from the first resin together with the more polar impurities;

(v) acidifying the obtained first product to produce uncomplexed anthocyanins;

(vi) contacting the acidified solution with a brominated polystyrene resin to adsorb uncomplexed anthocyanins;

(vii) washing the resin and

(viii) eluting the anthocyanins, and

(2) compositions prepared as above.

ACTIVITY - None given in the source material.

MECHANISM OF ACTION - None given in the source material.

USE - Used in nutraceuticals and pharmaceuticals.

ADVANTAGE - The cost effective method is economical, does require the use of toxic solvents or reagents and **isolates** the **anthocyanins** while **minimizing** their instability toward degradation.

pp; 17 DwgNo 0/6

Technology Focus:

TECHNOLOGY FOCUS - ORGANIC CHEMISTRY - Preferred Method: The crude extract is prepared by extracting dried or fresh plant material with an acidified extraction solvent comprising an aqueous solution containing 0-95% ethanol and 0.5-3% acid, preferably sulfuric or hydrochloric acid, or 0-100% methanol and 0.5-3% acid. Filtering comprises adding a filter aid to the crude extract and filtering the obtained suspension through a bed of the filter aid or passing the crude extract through a bag filter. The filter comprises diatomaceous earth or cellulose.

The resin is washed with water containing at least 0.1% acid, preferably acetic acid. The anthocyanins are eluted from the brominated

M211 M272 M281 M311 M321 M342 M373 M391 M412 M511 M521 M531 M540
M720 M904 M905 N161 Q120 Q220 RA7C6S-K RA7C6S-P

03 C108 D013 D023 D120 F012 F013 F014 F015 F016 F123 G017 G100 H4 H405
H423 H444 H481 H5 H521 H8 K0 L7 L730 M1 M113 M126 M141 M280 M311
M321 M342 M373 M391 M412 M511 M521 M531 M540 M720 M904 M905 N161
Q120 Q220 RA6YCB-K RA6YCB-P

04 C108 D013 D023 D120 F012 F013 F014 F015 F016 F123 G017 G100 H4 H405
H423 H444 H481 H5 H521 H541 H8 K0 L7 L730 L8 L814 L821 L831 M1 M113
M126 M141 M210 M211 M272 M281 M311 M321 M342 M373 M391 M412 M511
M521 M531 M540 M720 M904 M905 N161 Q120 Q220 RA7DC7-K RA7DC7-P

05 C108 D013 D023 D120 F012 F013 F014 F015 F016 F123 G017 G100 H4 H405
H423 H443 H481 H5 H521 H542 H8 K0 L7 L730 L8 L814 L821 L831 M1 M113
M126 M141 M210 M211 M272 M282 M311 M321 M342 M373 M391 M412 M511
M521 M531 M540 M720 M904 M905 N161 Q120 Q220 RA7DC8-K RA7DC8-P

06 C108 D013 D023 D120 F012 F013 F014 F015 F016 F123 G017 G100 H4 H405
H423 H444 H481 H5 H521 H541 H8 K0 L7 L730 L8 L815 L821 L831 M1 M113
M126 M141 M210 M211 M272 M281 M311 M321 M342 M373 M391 M412 M511
M521 M531 M540 M720 M904 M905 N161 Q120 Q220 RA7DCH-K RA7DCH-P

07 C108 D013 D023 D120 F012 F013 F014 F015 F016 F123 G017 G100 H4 H405
H423 H443 H481 H5 H521 H542 H8 K0 L7 L730 L8 L815 L821 L831 M1 M113
M126 M141 M210 M211 M272 M282 M311 M321 M342 M373 M391 M412 M511
M521 M531 M540 M720 M904 M905 N161 Q120 Q220 RA7DCI-K RA7DCI-P

08 C108 D013 D023 D120 F012 F013 F014 F015 F113 G017 G100 H4 H405 H422
H444 H481 H5 H521 H8 K0 L7 L730 L8 L811 L821 L831 M1 M113 M126 M141
M280 M311 M321 M342 M373 M391 M412 M511 M521 M531 M540 M720 M904
M905 N161 Q120 Q220 RA7DCQ-K RA7DCQ-P

09 C108 D013 D023 D120 F012 F013 F014 F015 F113 G017 G100 H4 H405 H422
H444 H481 H5 H521 H541 H8 K0 L7 L730 L8 L811 L821 L831 M1 M113 M126
M141 M210 M211 M272 M281 M311 M321 M342 M373 M391 M412 M511 M521
M531 M540 M720 M904 M905 N161 Q120 Q220 RA7DCR-K RA7DCR-P

10 C108 D013 D023 D120 F012 F013 F014 F015 F113 G017 G100 H4 H405 H422
H443 H481 H5 H521 H542 H8 K0 L7 L730 L8 L811 L821 L831 M1 M113 M126
M141 M210 M211 M272 M282 M311 M321 M342 M373 M391 M412 M511 M521
M531 M540 M720 M904 M905 N161 Q120 Q220 RA7DCS-K RA7DCS-P

11 C108 D013 D023 D120 F012 F013 F014 F015 F113 G015 G100 H4 H405 H422
H443 H481 H5 H521 H541 H8 K0 L7 L730 L8 L811 L821 L831 M1 M113 M126
M141 M210 M211 M272 M281 M311 M321 M342 M373 M391 M412 M511 M521
M531 M540 M720 M904 M905 N161 Q120 Q220 RA7DCT-K RA7DCT-P

Specific Compound Numbers: R22743-K; R22743-P; RA7C6S-K; RA7C6S-P; RA6YCB-K
; RA6YCB-P; RA7DC7-K; RA7DC7-P; RA7DC8-K; RA7DC8-P; RA7DCH-K; RA7DCH-P;
RA7DCI-K; RA7DCI-P; RA7DCQ-K; RA7DCQ-P; RA7DCR-K; RA7DCR-P; RA7DCS-K;
RA7DCS-P; RA7DCT-K; RA7DCT-P

Key Word Indexing Terms:

01 135133-1-0-0-CL, PRD 554515-1-0-0-CL, PRD 169688-1-0-0-CL, PRD
556081-1-0-0-CL, PRD 130906-3-0-0-CL, PRD 556081-2-0-0-CL, PRD
130906-2-0-0-CL, PRD 556103-1-0-0-CL, PRD 556104-1-0-0-CL, PRD
556105-1-0-0-CL, PRD 556106-1-0-0-CL, PRD

28/9/6 (Item 3 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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014598952

WPI Acc No: 2002-419656/200245

XRAM Acc No: C02-118679

**Reduction of odor of cosmetics, involves compounding squeeze liquid or
extract of Vaccinium macrocarpon fruit with the cosmetics**

Patent Assignee: KANEBO LTD (KANE)

Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
JP 2002003337	A	20020109	JP 2000190830	A	20000626	200245 B

Priority Applications (No Type Date): JP 2000190830 A 20000626

Patent Details:

Patent No	Kind	Lan Pg	Main IPC	Filing Notes
JP 2002003337	A	11	A61K-007/00	

Abstract (Basic): JP 2002003337 A

NOVELTY - Odor of cosmetics is reduced by compounding squeeze liquid or extract of **cranberry** (**Vaccinium macrocarpon**) fruit.

DETAILED DESCRIPTION - An INDEPENDENT CLAIM is also included for cosmetics containing anthocyanin polymer as active ingredient.

USE - For reducing odor of cosmetics.

ADVANTAGE - The odor produced by various kinds of raw materials used in the cosmetics is reduced by **cranberry** extract and cosmetics having mild smell is obtained.

pp; 11 DwgNo 0/2

Technology Focus:

TECHNOLOGY FOCUS - ORGANIC CHEMISTRY - Preferred Components: The **cranberry extract** contains **anthocyanin** polymer having molecular weight of 30000 or more, as active component.

Title Terms: REDUCE; COSMETIC; COMPOUND; SQUEEZE; LIQUID; EXTRACT;

VACCINIUM; FRUIT; COSMETIC

Derwent Class: A96; D21

International Patent Class (Main): A61K-007/00

File Segment: CPI

Manual Codes (CPI/A-N): A03-C; A12-V04; D08-B12; D10-A05

28/9/7 (Item 4 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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014594838 **Image available**

WPI Acc No: 2002-415542/200244

Related WPI Acc No: 2002-329730; 2002-443752

XRAM Acc No: C02-117275

Preparation of anthocyanins enriched composition for nutraceuticals, involves contacting filtered plant crude extract containing anthocyanin , with brominated polystyrene resin, and eluting anthocyanin from resin

Patent Assignee: DAUGHERTY F J (DAUG-I); HAUSER INC (HAUS-N); TEMPESTA M S (TEMP-I)

Inventor: BAILEY D T; DAUGHERTY F J; FREEBERG D R; GERTENBACH D; GOURDIN G; RICHHEIMER S; TEMPESTA M S

Number of Countries: 095 Number of Patents: 002

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
WO 200217732	A2	20020307	WO 2001US27161	A	20010831	200244 B
AU 200188593	A	20020313	AU 200188593	A	20010831	200249

Priority Applications (No Type Date): US 2000229205 P 20000831

Patent Details:

Patent No	Kind	Lan	Pg	Main IPC	Filing Notes
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WO 200217732	A2	E	36	A23L-000/00	
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Designated States (National): AE AG AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CO CR CU CZ DE DK DM DZ EC EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NO NZ PL PT RO RU SD SE SG SI SK SL TJ TM TR TT TZ UA UG UZ VN YU ZA ZW

Designated States (Regional): AT BE CH CY DE DK EA ES FI FR GB GH GM GR IE IT KE LS LU MC MW MZ NL OA PT SD SE SL SZ TR TZ UG ZW

AU 200188593	A			A23L-000/00	Based on patent WO 200217732
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Abstract (Basic): WO 200217732 A2

NOVELTY - A composition enriched with anthocyanins is prepared by contacting a filtered crude extract of plant material containing anthocyanin, with a brominated polystyrene resin. The resin absorbs the anthocyanin from the plant material. The resin is washed and anthocyanin is eluted from the resin to obtain a composition enriched with anthocyanins.

DETAILED DESCRIPTION - INDEPENDENT CLAIMS are also included for the following: (i) The composition enriched with anthocyanin, obtained by the method; (ii) A blueberry extract; and (iii) A bilberry extract.

ACTIVITY - Antioxidant; ophthalmological; antiulcer;

wetting agent, emulsifying agent, coloring agent, and flavoring agent. Preferred Solvent: The acidified extraction solvent comprises an aqueous solution containing 0-95% of ethanol and 0.5-3% of acid, or containing 0-100% of methanol and 0.5-3% of acid. Preferred Acid: The acid is sulfuric acid or hydrochloric acid.

INORGANIC CHEMISTRY - Preferred Bisulfite: The source of bisulfite ions is sodium metabisulfite, sodium bisulfite or sulfurous acid.

POLYMERS - Preferred Resin: The first resin is a reversed phase resin selected from polymethacrylate, styrene, divinyl benzene, trivinyl benzene, alkyl vinyl benzene, acryl vinyl benzene and methyl methacrylate

Extension Abstract:

EXAMPLE - 1 kg of dried bilberry raw material were extracted. One extraction was performed using 6 L of water and the other two extractions were performed using 4L of water. All extractions were acidified with 5 g/L sulfuric acid. There was about an 88% **recovery** of **anthocyanins** into the **extract**. 2.3 L of the crude extract was filtered and 2.43 L of filtrate was obtained. 90.9% of **anthocyanins** was **recovered** from the filtrate. 2.24 L of filtrate having solid concentration of 29.8 g/L was passed through a column, packed with brominated polystyrene resin SP207, at a flow rate of 2.2 mL/min. 88.4% of **anthocyanins** was **recovered** and **anthocyanins** mass balance was 92.5%. The eluted product was lyophilized and the enriched composition was found to contain 43 wt.% of total anthocyanins, as assayed by spectrophotometric method.

Title Terms: PREPARATION; ENRICH; COMPOSITION; CONTACT; FILTER; PLANT; CRUDE; EXTRACT; CONTAIN; ANTHOCYANIN; BROMINATED; POLYSTYRENE; RESIN; ELUTION; ANTHOCYANIN; RESIN

Derwent Class: A97; D13

International Patent Class (Main): A23L-000/00

File Segment: CPI

Manual Codes (CPI/A-N): A10-E04A; A12-V01; A12-W09; A12-W11D; D03-H; D03-H01T2

Polymer Indexing (PS):

<01>

001 018; R00708 G0102 G0022 D01 D02 D12 D10 D19 D18 D31 D51 D53 D58 D76 D88; H0000; M9999 M2233 M2222; P1741 ; P1752

002 018; ND01; Q9999 Q9370; Q9999 Q7567; Q9999 Q7772; Q9999 Q7794-R

003 018; Br 7A; H0157

<02>

001 018; G0384-R G0339 G0260 G0022 D01 D12 D10 D26 D51 D53 D58 D63 F41 F89 G0851 G0840 G0817 D02 D19 D18 D31 D54 D76 D90 G0986 G0975 D55; R00708 G0102 G0022 D01 D02 D12 D10 D19 D18 D31 D51 D53 D58 D76 D88; R00479 G0384 G0339 G0260 G0022 D01 D11 D10 D12 D26 D51 D53 D58 D63 D85 F41 F89; L9999 L2551 L2506; L9999 L2675 L2506; L9999 L2664 L2506; H0000; P1741 ; P0088 ; P0113 ; P1752

002 018; ND01; Q9999 Q9370; Q9999 Q7567; Q9999 Q7772; Q9999 Q7794-R

28/9/8 (Item 5 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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014561137

WPI Acc No: 2002-381840/200241

Related WPI Acc No: 2001-299024; 2001-580088

XRAM Acc No: C02-107628

Proanthocyanidin **composition** extracted from **Vaccinium** useful in **pharmaceutical compositions** for preventing or treating urogenital **infection**

Patent Assignee: MICKELSEN J N (MICK-I); MICKELSEN R A (MICK-I); WALKER E B (WALK-I)

Inventor: MICKELSEN J N; MICKELSEN R A; WALKER E B

Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
US 20020028260	A1	20020307	US 99391308	A	19990907	200241 B
			US 2001822710	A	20010330	

Priority Applications (No Type Date): US 99391308 A 19990907; US 2001822710 A 20010330; US 2001920511 A 20010801

Patent Details:

Patent No	Kind	Lang	Pg	Main IPC	Filing Notes
US 20020028260	A1		30	A61K-035/78	Div ex application US 99391308
					Div ex application US 2001822710
					Div ex patent US 6210681

Abstract (Basic): US 20020028260 A1

NOVELTY - A **proanthocyanidin** composition (I) comprising **purified** form of at least one **proanthocyanidin** compound with a peak located at about 95 parts per million (ppm) on ¹³C NMR, is new.

DETAILED DESCRIPTION - INDEPENDENT CLAIMS are included for the following:

(1) preparing (M1) a **proanthocyanidin extract** with a peak located at 95 ppm on ¹³C NMR involves:

(a) homogenizing plant material in an aqueous extraction solvent which comprises water (10 - 30%), acetone (10 - 70%), methanol (5 - 60%) and ascorbic acid (0.05 - 0.2%) to prepare a first extract;

(b) clarifying the first extract and obtaining a supernatant fraction;

(c) removing solvent from the supernatant fraction to obtain a residue and suspending the residue in distilled water to obtain an aqueous residue solution;

(d) purifying the aqueous residue solution further by either:

(i) applying the aqueous residue solution to reverse phase lipophilic chromatography material equilibrated in distilled water and successively washing the lipophilic chromatography material with a distilled water to remove sugars, an aqueous methanol (15%) to remove acids and an acidified methanol (100%) to elute polyphenolic compounds, and then removing solvent from the polyphenolic compounds to obtain a first dried fraction; or

(ii) extracting the aqueous residue solution with a non-polar extraction solvent, recovering the aqueous phase and removing solvent from the aqueous phase to obtain a second dried fraction;

(e) suspending the first or second dried fraction in an aqueous ethanol (50%) to obtain an ethanol solution, applying the ethanol solution to mixed hydrophilic-lipophilic chromatography material equilibrated in an aqueous ethanol (50%), and washing the mixed hydrophilic-lipophilic chromatography material with aqueous ethanol (50%) to **remove non-proanthocyanidin** polyphenolic compounds; and

(f) eluting the hydrophilic-lipophilic chromatography material with an aqueous acetone (70%) to obtain the **proanthocyanidin extract**;

(2) preventing or treating (M2) a urogenital infection in a mammal involves administering a pharmaceutical composition, which contains carrier in combination with at least one of:

(a) **purified plant proanthocyanidin extracts** (A1) inhibiting agglutination of P-type E. coli;

(b) **proanthocyanidin** compounds (A2) inhibiting agglutination of P-type E. coli where the polymer comprises at least two flavanoid monomer unit(s) **proanthocyanidin** compounds (A3) consisting of an average of from at least 4 - 7 (preferably 4 - 6) epicatechin flavanoid units;

(d) **proanthocyanidin** compounds (A4) consisting of 4 - 12 epicatechin flavanoid units, where each unit is linked to the next by a B-type interflavanoid bond between C4 and C8 or between C4 and C6 of the units; or

(e) **proanthocyanidin** polymers (A5) inhibiting agglutination of P-type E. coli; where

(f) In (A2) and (A3) at least two of the units are linked together by an A-type interflavanoid linkage by bonds between C4 and C8 and between the C2 and the oxygen of C7 of the units and the remainder of any units are linked to each other by a B-type interflavanoid bond between C4 and C8 or between C4 and C6 of the units;

(3) food composition (II) comprises a carrier in combination with at least one of (A1), (A2), (A3), (A4) or (A5);

Chemical Fragment Codes (M2):

01 D013 D014 D023 D024 D120 D199 G015 G019 G100 H4 H405 H422 H444 H8 M1
M113 M115 M119 M280 M320 M412 M431 M512 M520 M532 M540 M720 M782
M904 M905 N161 P001 P220 P233 R15676-K R15676-T R15676-M R15676-P
02 D011 D013 D021 D023 D030 D240 G015 G019 G100 H4 H405 H422 H444 H8 M1
M113 M119 M280 M320 M412 M431 M511 M520 M532 M540 M720 M782 M800
M904 M905 N161 P001 P220 P233 R03751-K R03751-T R03751-M R03751-P
RA2N38-K RA2N38-T RA2N38-M RA2N38-P 57733
03 D011 D013 D021 D023 D030 D240 G015 G019 G100 H4 H405 H422 H444 H8 M1
M113 M119 M280 M320 M412 M431 M511 M520 M532 M540 M720 M782 M904
M905 N161 P001 P220 P233 RA0CWK-K RA0CWK-T RA0CWK-M RA0CWK-P 57733

Ring Index Numbers: ; 57733; 57733; 57733

Specific Compound Numbers: R15676-K; R15676-T; R15676-M; R15676-P; R03751-K
; R03751-T; R03751-M; R03751-P; RA2N38-K; RA2N38-T; RA2N38-M; RA2N38-P;
RA0CWK-K; RA0CWK-T; RA0CWK-M; RA0CWK-P; RA00GT-K; RA00GT-T; RA00GT-M;
RA00GT-P

Key Word Indexing Terms:

01 133304-0-0-0-CL, PRD 104715-1-0-0-CL, PRD 207519-1-0-0-CL, PRD
200757-0-0-0-CL, PRD

28/9/9 (Item 6 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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014539922

WPI Acc No: 2002-360625/200239

XRAM Acc No: C02-102080

XRPX Acc No: N02-281721

**Sandwich Immunoassay for detecting whether human urine samples have been
tampered with, useful in e.g. forensic testing**

Patent Assignee: APPLIED BIOTECH INC (BIOT-N)

Inventor: CHANG S; GUO H; NGUYEN T; TUNG K; WEI Y

Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
US 6368873	B1	20020409	US 9857736	A	19980409	200239 B

Priority Applications (No Type Date): US 9857736 A 19980409

Patent Details:

Patent No	Kind	Lan	Pg	Main IPC	Filing Notes
US 6368873	B1		3	G01N-033/558	

Abstract (Basic): US 6368873 B1

NOVELTY - A method for assaying human urine samples for forensic purposes, comprising a Sandwich Immunoassay for an antigen in human urine, e.g., human IgG, human IgA or human albumin, is new.

DETAILED DESCRIPTION - A method of screening to identify a sample submitted for drug testing as a human sample and then testing the sample, comprising providing a urine sample for identification and performing an immunoassay on a chromatographic medium for detecting the presence of a single protein antigen present in human urine. The antigen is Immunoglobulin (Ig) G, IgA and/or albumin using an antihuman IgG, IgA, or albumin antibody to identify the sample as a human sample, and then performing drug testing.

USE - The method may be used for positively identifying a human urine sample and excluding liquid substitutions.

ADVANTAGE - Sample adulteration is usually achieved by substitution, dilution, or addition of adulterant into urine samples. The current methods for detecting sample adulteration test samples for pH, specific gravity, and creatinine concentration. However, the existence of a broad range of pH and specific gravity for urine samples limits the usefulness of these test results. Creatinine is a normal constituent of urine (its concentration in the urine ranges from 15 to 300 mg per dl) and creatinine test is useful for identifying urine samples. However, it is difficult to use creatinine test to distinguish an animal sample from a human one because creatinine exists in both human and animal urine samples. The method is a simple, speedy and cost

regions.

If neither a test band nor a control band appeared on the membrane, the test was considered void. Improper testing procedures or deterioration of reagents probably occurred. Seventy-five fresh urine samples from ABI employees showed positive results with Surestep Human Urine IgG Test. Ten non-human urine samples from rabbit, goat, cow, and horse were tested and showed negative results, verifying that the urine samples were not sourced from a human.

The following non-urine liquids showed negative results with Surestep Human Urine IgG Test: Deionized water, tap water, apple juice, orange juice, **cranberry** juice, grape juice, diet coke, Sprite, Root beer, Mountain dew, Pepsi, Squirt, tea, coffee, bleach, diluted detergent (2-10%), diluted liquid soap (5-20%), Drano, diluted Ethylene glycol (25-100%), alcoholic beverages, hydrogen peroxide (3% solution), diluted NaHCO3 solution (2-8%), diluted NaOH solution (1%), diluted NaCl solution (5-20%), Lime-A-WAY 25%, and 1% Vanish.

Title Terms: SANDWICH; IMMUNOASSAY; DETECT; HUMAN; URINE; SAMPLE; TAMPER; USEFUL; FORENSIC; TEST

Derwent Class: B04; D16; S03

International Patent Class (Main): G01N-033/558

International Patent Class (Additional): G01N-033/00; G01N-033/53;

G01N-033/563

File Segment: CPI; EPI

Manual Codes (CPI/A-N): B04-B04B1; B04-G01; B04-N02; B11-C07A4; D05-H09; D05-H11

Manual Codes (EPI/S-X): S03-E14H4

Chemical Fragment Codes (M1):

01 M423 M430 M750 M782 M905 N102 P831 Q233 Q505 RA00C8-K RA00C8-A
RA00C8-D RA00C8-M

02 M423 M750 M904 M905 N102 Q233 R24039-K R24039-A

03 M423 M430 M782 M905 N102 P831 Q233 Q505 RA00GC-K RA00GC-D RA00GC-M

Chemical Fragment Codes (M6):

04 M905 P831 Q233 Q505 R515 R521 R612 R621 R624 R630 R637

Specific Compound Numbers: RA00C8-K; RA00C8-A; RA00C8-D; RA00C8-M; R24039-K; R24039-A; RA00GC-K; RA00GC-D; RA00GC-M

Key Word Indexing Terms:

01 184587-0-0-0-CL, DET 86886-0-0-0-CL, DET 184598-0-0-0-CL

28/9/10 (Item 7 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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014509027

WPI Acc No: 2002-329730/200236

Related WPI Acc No: 2002-415542; 2002-443752

XRAM Acc No: C02-095299

Preparation of a composition containing anthocyanins involves the use of column purification step using brominated polystyrene resin

Patent Assignee: DAUGHERTY F J (DAUG-I); HAUSER INC (HAUS-N); TEMPESTA M S (TEMP-I)

Inventor: BAILEY D T; DAUGHERTY F J; FREEBERG D R; GERTENBACH D; GOURDIN G; RICHHEIMER S; TEMPESTA M S

Number of Countries: 095 Number of Patents: 002

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
WO 200217945	A1	20020307	WO 2001US27107	A	20010830	200236 B
AU 200188574	A	20020313	AU 200188574	A	20010830	200249

Priority Applications (No Type Date): US 2000229205 P 20000831

Patent Details:

Patent No Kind Lan Pg Main IPC Filing Notes

WO 200217945 A1 E 37 A61K-035/78

Designated States (National): AE AG AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CO CR CU CZ DE DK DM DZ EC EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NO NZ PL PT RO RU SD SE SG SI SK SL TJ TM TR TT TZ UA UG UZ VN YU ZA ZW

Designated States (Regional): AT BE CH CY DE DK EA ES FI FR GB GH GM GR

peonidin-3-O-galactoside (0.3), petunidin-3-O-arabinoside (0.8), malvidin-3-O-galactoside/peonidin-3-O-glucoside (2.1), malvidin-3-O-glucoside (2.5), peonidin-3-O-arabinose (0.1) or malvidin-3-O-arabinose (0.6).

BIOLOGY - Preferred Material: The plant material is selected from blueberries, bilberries, blackberries, strawberries, red currants, black currants, **cranberries**, cherries raspberries, grapes, currants, elderberries, hibiscus flower, bell peppers, red cabbage, purple corn or violet sweet potatoes (preferably bilberries or blueberries).

INORGANIC CHEMISTRY - Preferred Components: The source of bisulfate ions is sodium metabisulfate, sodium bisulfate or sulfurous.

POLYMERS - Preferred Components: The reversed phase resin in polymethacrylate

Extension Abstract:

EXAMPLE - Three extractions were performed on the dried bilberry raw material (1 kg). All extractions were acidified with sulfuric acid (5g/l). The **recovered** crude **extract** containing **anthocyanins** (2.3 l) was filtered through polypropylene 30 micron filter with a layer of glass wool over the filter. The glass wool was changed once and the filter rinsed off with deionized water. The final volume of the filtrate was 2.43 l with a 90.9% **recovery** of **anthocyanins** with **filtrate**. A column was packed with SP207 (RTM; brominated polystyrene resin) and equilibrated with acetic acid (0.1 %). The column was loaded with filtrate (2.24 l) at a solid concentration of 29.8 g/l and a flow rate of 2.2 ml/minute. The loading bleed was less than 0.9% with an overall loss of 4.07% of anthocyanin in the loading and first two column washes. There was an 88.4% **recovery** of the **anthocyanins** in the elution step and an anthocyanins mass balance of 92.5%. The enriched composition contained anthocyanins (43 wt.%).

Title Terms: PREPARATION; COMPOSITION; CONTAIN; COLUMN; PURIFICATION; STEP; BROMINATED; POLYSTYRENE; RESIN

Derwent Class: B05; C03

International Patent Class (Main): A61K-035/78

File Segment: CPI

Manual Codes (CPI/A-N): B04-A09; B14-A02; B14-C01; B14-C03; B14-E08;

B14-F02; B14-H01; B14-N03; B14-S04; B14-S08; C04-A09; C14-A02; C14-C01;

C14-C03; C14-E08; C14-F02; C14-H01; C14-N03; C14-S04; C14-S08

Chemical Fragment Codes (M1):

01 M423 M720 M905 N161 N163 N164 P210 P420 P520 P633 P738 P816 RA2BN7-K
RA2BN7-T RA2BN7-P

02 M423 M720 M905 N161 N163 N164 P210 P420 P520 P633 P738 P816 RA0DML-K
RA0DML-T RA0DML-P

Specific Compound Numbers: RA2BN7-K; RA2BN7-T; RA2BN7-P; RA0DML-K; RA0DML-T
; RA0DML-P

Key Word Indexing Terms:

01 312051-0-0-0-CL, PRD 218447-0-0-0-CL, PRD

28/9/11 (Item 8 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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014500440

WPI Acc No: 2002-321143/200236

XRAM Acc No: C02-093335

Radical eliminating agent for use as cosmetics such as skin care and ultraviolet rays shielding products, comprises anthocyanin polymer containing squeeze liquid and/or extract of cranberry, as active ingredient

Patent Assignee: KANEBO LTD (KANE)

Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
JP 2002003389	A	20020109	JP 2000190832	A	20000626	200236 B

Priority Applications (No Type Date): JP 2000190832 A 20000626

Patent Details:

Patent No	Kind	Lan Pg	Main IPC	Filing Notes
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Abstract (Basic): JP 2002003389 A

NOVELTY - Radical eliminating agent comprising **cranberry Vaccinium macrocarpon fruit squeeze liquid** and/or its **extract**, containing **anthocyanin** polymer, as an active ingredient, is new.

DETAILED DESCRIPTION - An INDEPENDENT CLAIM is also included for cosmetics containing the radical eliminating agent and ultraviolet (UV) rays shielding agent.

ACTIVITY - None given.

MECHANISM OF ACTION - Radical elimination.

1.5 weight% of 5,5-dimethyl-1-pyrroline-1-oxide was added to B-16 melanoma cells (2x10⁴ cell/well) and subjected to 20 mW/cm² of UV radiation. The radical generation strength was measured in stock added with zinc oxide (reference sample) and found to be 23 maximum, whereas the radical generation strength measured in stock added with refined **cranberry** extract (0.01-1 mass%) was found to less than 12 maximum.

USE - In cosmetics such as skin care products, hair care products, antiperspiring agent, make-up products and ultraviolet rays shielding products, e.g. milky lotion, shave lotion, sunscreen, cleaning cream, foundation, eyeliner, lipstick, shampoo, hair restorer, deodorant, depilatory, soap, body shampoo, etc.

ADVANTAGE - As the radical eliminating agent is obtained from natural products it has low toxicity, excellent radical elimination effect, and is safe for use. By combining **cranberry** derived component with a UV-ray shielding agent and antioxidant, the radical generated on skin can be effectively removed. By refining the extract by gel filtration or ultra filtration, fading of the extract is prevented. Cytotoxicity of the extract was evaluated in B16 melanoma cell at a concentration of 2x10⁴ cells per well. 0.1-1 mass% of refined **cranberry** extract showed no toxicity to the cells and confirmed safety of the extract.

pp; 15 DwgNo 0/2

Technology Focus:

TECHNOLOGY FOCUS - ORGANIC CHEMISTRY - Preferred Process: The extract is refined by gel filtration or ultrafiltration.

POLYMERS - Preferred Properties: The molecular weight of **anthocyanin** polymer is 5000 or more.

Preferred Components: The UV rays shielding agent is titanium oxide microparticle, zinc oxide microparticle and/or cerium oxide.

PHARMACEUTICALS - Preferred Cosmetics: The cosmetics further contains an antioxidant such as tocopherol and its derivative, nordihydroguaiaretic acid, butyl hydroxyanisole, dibutyl hydroxy toluene, propyl gallate, sodium hydrogen sulfite, erythorbic acid, sodium erythorbate, dilauryl thiodipropionate, tolyl biguanide, p-hydroxy anisole, octyl gallate, anhydrous sodium sulfate, apple extract, polyphenol derived from apple, lycopene, rosemary extract, clove extract, Hamamelis extract, gold thread extract, fennel extract, superoxide dismutase, deoxyribonucleic acid, carotenoid, flavonoid, tannin, lignan, saponin, and/or phytic acid.

Preferred Amount: The cosmetics contains (in mass%) crude extract (0.1-30) or refined extract (0.5 or less), and UV-shielding agent (0.1-35) and antioxidant (0.001-5)

Extension Abstract:

EXAMPLE - 10 kg of **cranberry** squeeze stock solution was purified by ultrafiltration. 400 g of the concentrated liquid was washed (x5) with 400 g of ethanol solution, and low molecular component were removed. The refined **cranberry** extract (42 times concentrated liquid) was freeze dried. The refined **cranberry** extract contained 0.01 mass% or less of flavan-3-ol or flavan-3,4-diol as a **proanthocyanin** component. The **proanthocyanin** has a molecular weight of 30,000 and flavan-3,4-diol has molecular weight of less than 5000.

High performance liquid chromatography analysis showed the absence of caffeic acid glycoside peak. (Mass%) Talc (20), titanium oxide microparticle (3), zinc oxide microparticle (3), methyl hydrogen polysiloxane-surface processed titanium oxide pigment (12), sericite (suitable quantity), N-lauroyl-L-lysine processed iron oxide pigment (4.5) containing red ochre and yellow iron oxide, spherical

polyurethane powder (1), and aluminum myrsitate processed spherical acrylic resin powder (1), silicone elastomer spherical powder (1) were mixed to form a mixture-I. Perfluoro polyether (0.3), tocopherol (0.2), palmitic acid retinol (0.1), glycerol (0.2), Vaseline (1), vegetable squalane (6) and perfluoro alkyl modified dimethiconol (3), were mixed with heating to form a mixture-II. Mixture-II was added to mixture-I, and mixed with stirring. Subsequently refined **cranberry** extract (2) and preservative (suitable quantity), were added to the resultant mixture and molded into a foundation.

Title Terms: RADICAL; ELIMINATE; AGENT; COSMETIC; SKIN; CARE; ULTRAVIOLET; RAY; SHIELD; PRODUCT; COMPRISE; **ANTHOCYANIN** ; POLYMER; CONTAIN; SQUEEZE; LIQUID; EXTRACT; **CRANBERRY** ; ACTIVE; INGREDIENT

Derwent Class: B04; B05; D21; E19

International Patent Class (Main): A61K-035/78

International Patent Class (Additional): A61K-007/00; A61K-007/021;

A61K-031/7048; A61P-039/06

File Segment: CPI

Manual Codes (CPI/A-N): B04-A08C2; B04-A10G; B05-A03A; B05-A03B; B14-R01;

B14-R02; B14-R03; B14-R05; B14-S08; D08-B01; D08-B04; D08-B09; D08-B11;

E34-E; E35-C; E35-K02

Chemical Fragment Codes (M1):

01 M423 M431 M782 M905 N161 P943 Q254 Q262 Q263 RA6UDG-K RA6UDG-M

Chemical Fragment Codes (M3):

02 A430 A940 C108 C550 C730 C801 C802 C803 C804 C805 C807 M411 M431
M782 M904 M905 M910 P943 Q254 Q262 Q263 Q623 R01520-K R01520-M

03 A758 A940 C108 C550 C730 C801 C802 C803 C804 C805 C807 M411 M431
M782 M904 M905 P943 Q254 Q262 Q263 Q623 RA5N2Q-K RA5N2Q-M

04 A758 A940 C108 C550 C730 C801 C802 C803 C804 C805 C807 M411 M431
M782 M904 M905 P943 Q254 Q262 Q263 Q623 R06210-K R06210-M

05 A422 A940 C108 C550 C730 C801 C802 C803 C804 C805 C807 M411 M431
M782 M904 M905 M910 P943 Q254 Q262 Q263 Q623 R01966-K R01966-M

Derwent Registry Numbers: 1506-U; 1520-U; 1966-U

Specific Compound Numbers: RA6UDG-K; RA6UDG-M; R01520-K; R01520-M; RA5N2Q-K
; RA5N2Q-M; R06210-K; R06210-M; R01966-K; R01966-M

Key Word Indexing Terms:

01 530428-0-0-0-CL 866-0-0-0-CL 472531-0-0-0-CL 130360-0-0-0-CL
686-0-0-0-CL

28/9/12 (Item 9 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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014442320 **Image available**

WPI Acc No: 2002-263023/200231

XRAM Acc No: C02-078393

**Skin whitening agent for use in cosmetics, consists of juice and/or
extract of fruit of cranberry containing anthocyanin polymer as
active component**

Patent Assignee: KANEBO LTD (KANE)

Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
JP 2002003361	A	20020109	JP 2000190831	A	20000626	200231 B

Priority Applications (No Type Date): JP 2000190831 A 20000626

Patent Details:

Patent No	Kind	Lan Pg	Main IPC	Filing Notes
JP 2002003361	A	10	A61K-007/48	

Abstract (Basic): JP 2002003361 A

NOVELTY - A skin whitening agent consists of **juice** and/or extract of fruit of **cranberry** containing **anthocyanin** polymer as active component.

DETAILED DESCRIPTION - An INDEPENDENT CLAIM is also included for cosmetics which contains the skin whitening agent, and other skin whitening agent.

ACTIVITY - Antiinflammatory; Dermatological.

Biological data not given in source material.

MECHANISM OF ACTION - None given in source material.

USE - For use in cosmetics, for whitening of skin.

ADVANTAGE - The skin whitening agent produces excellent skin whitening effect, and very low cytotoxicity. The skin whitening agent containing natural components, is highly safe. Hence, the cosmetics utilizing the skin whitening agent produces excellent and highly safe skin whitening effect.

DESCRIPTION OF DRAWING(S) - The figure shows ultraviolet-visual (UV-Vis) spectrum figure of citric acid buffer (pH 3.0) diluted liquid of refined **cranberry** extract.

pp; 10 DwgNo 1/2

Technology Focus:

TECHNOLOGY FOCUS - BIOLOGY - Preferred Process: The **juice** and/or the extract of fruit of **cranberry**, is refined by gel-filtration process or ultrafiltration process, and a purified substance is obtained. Preferred Agent: The other skin whitening agent is vitamin C and its derivative, lactic acid, placenta extract, oil-soluble licorice extract, Aloe extract, Kakyoku plant extract, Lonicera japonica extract, hibiscus extract, coix seed extract, tea extract and/or strawberry geranium extract.

POLYMERS - Preferred Property: The **anthocyanin** polymer has a molecular weight of 5000 or more.

PHARMACEUTICALS - Preferred Cosmetics: The cosmetics further comprises an ultraviolet rays protective agent and an antiinflammatory agent

Title Terms: SKIN; WHITE; AGENT; COSMETIC; CONSIST; **JUICE** ; EXTRACT; FRUIT ; **CRANBERRY** ; CONTAIN; **ANTHOCYANIN** ; POLYMER; ACTIVE; COMPONENT

Derwent Class: B07; D21; E23

International Patent Class (Main): A61K-007/48

International Patent Class (Additional): A61K-007/00; A61K-007/42

File Segment: CPI

Manual Codes (CPI/A-N): B04-A08C2; B04-A10; B10-C02; B14-N17; D08-B09A; D08-B09A1; E25-E02; E25-F

Chemical Fragment Codes (M1):

01 M423 M431 M782 M905 P943 Q262 Q263 RA0FSS-K RA0FSS-M
02 M423 M431 M782 M905 P943 Q262 Q263 RA00BE-K RA00BE-M
03 M423 M431 M782 M905 P943 Q262 Q263 RA3WL1-K RA3WL1-M
04 M423 M431 M782 M905 P943 Q262 Q263 RA4QJG-K RA4QJG-M
05 M423 M431 M782 M905 P943 Q262 Q263 RA3DKS-K RA3DKS-M
06 M423 M431 M782 M905 P943 Q262 Q263 RA015V-K RA015V-M
07 M423 M431 M782 M905 P943 Q262 Q263 RA1RH4-K RA1RH4-M
08 M423 M431 M782 M905 P943 Q262 Q263 RA00I9-K RA00I9-M
09 M423 M431 M782 M905 P943 Q262 Q263 RA00GT-K RA00GT-M

Chemical Fragment Codes (M2):

10 H4 H401 H481 H8 J0 J011 J1 J171 M280 M312 M321 M331 M340 M342 M349
M381 M391 M423 M431 M620 M782 M904 M905 M910 P943 Q262 Q263 R00009-K
R00009-M R06285-K R06285-M

Chemical Fragment Codes (M3):

10 H4 H401 H481 H8 J0 J011 J1 J171 M280 M312 M321 M331 M340 M342 M349
M381 M391 M423 M431 M620 M782 M904 M905 M910 P943 Q262 Q263 R00009-K
R00009-M R06285-K R06285-M

Derwent Registry Numbers: 0009-U; 0035-U

Specific Compound Numbers: RA0FSS-K; RA0FSS-M; RA00BE-K; RA00BE-M; RA3WL1-K ; RA3WL1-M; RA4QJG-K; RA4QJG-M; RA3DKS-K; RA3DKS-M; RA015V-K; RA015V-M; RA1RH4-K; RA1RH4-M; RA00I9-K; RA00I9-M; RA00GT-K; RA00GT-M; R00009-K; R00009-M; R06285-K; R06285-M; R00035-K; R00035-M; R04454-K; R04454-M

Key Word Indexing Terms:

01 221303-0-0-0-CL 114294-0-0-0-CL 388704-0-0-0-CL 429291-0-0-0-CL
363373-0-0-0-CL 87013-0-0-0-CL 284561-0-0-0-CL 184613-0-0-0-CL
200757-0-0-0-CL 7447-0-0-0-CL 138286-1-0-0-CL

28/9/13 (Item 10 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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014400706

WPI Acc No: 2002-221409/200228
XRAM Acc No: C02-067965

A pulverized composition for food and drink preparations

Patent Assignee: KIKKOMAN CORP (KIKK)
Number of Countries: 001 Number of Patents: 001
Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
JP 2002000230	A	20020108	JP 2000194824	A	20000628	200228 B

Priority Applications (No Type Date): JP 2000194824 A 20000628

Patent Details:

Patent No	Kind	Lan Pg	Main IPC	Filing Notes
JP 2002000230	A	7	A23L-001/305	

Abstract (Basic): JP 2002000230 A

NOVELTY - A pulverized composition for food and drink preparations containing pulverized soybean protein **isolate** and an **anthocyanin pigment**.

DETAILED DESCRIPTION - A pulverized composition for food and drink preparations containing pulverized **isolated** soybean protein, an **anthocyanin** pigment, particularly **cranberry** or blueberry fruit **juice**, and an organic acid, particularly citric, tartaric or malic acid, especially at 2-20%, optionally with added a mineral material.

USE - Maintenance of healthy conditions.

ADVANTAGE - Stable and clear colored compositions.

pp; 7 DwgNo 0/0

Technology Focus:

TECHNOLOGY FOCUS - FOOD - Healthy compositions.

Extension Abstract:

ADMINISTRATION - 10-50 g/day as the isolated soybean protein.

EXAMPLE - A 50 ml composition containing 10 g of pulverized soybean protein and 2 g of pulverized **cranberry** fruit **juice** was adjusted to pH 3.5 with malic acid. The resultant composition obtained satisfactory results in sensory test in 5 volunteers.

Title Terms: PULVERISE; COMPOSITION; FOOD; DRINK; PREPARATION

Derwent Class: D13

International Patent Class (Main): A23L-001/305

International Patent Class (Additional): A23J-003/16; A23L-001/272;

A23L-001/30; **A23L-002/02** ; A23L-002/38; A23L-002/39; A23L-002/52;

A23L-002/58

File Segment: CPI

Manual Codes (CPI/A-N): D03-F02; D03-H01E; D03-H01T

28/9/14 (Item 11 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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014309150

WPI Acc No: 2002-129853/200217

XRAM Acc No: C02-039768

Composition for the symptomatic treatment of non-bacterial interstitial cystitis comprising quercetin as bioflavonoid and digestive enzyme

Patent Assignee: KATSKE F A (KATS-I)

Inventor: KATSKE F A

Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
US 20010051191	A1	20011213	US 2000203486	P	20000509	200217 B
			US 2001848187	A	20010502	

Priority Applications (No Type Date): US 2000203486 P 20000509; US

2001848187 A 20010502

Patent Details:

Patent No	Kind	Lan Pg	Main IPC	Filing Notes
US 20010051191	A1	9	A61K-038/46	Provisional application US 2000203486

Abstract (Basic): US 20010051191 A1

28/9/15 (Item 12 from file: 350)
DIALOG(R)File 350:Derwent WPIX
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014268982

WPI Acc No: 2002-089680/200212

XRAM Acc No: C02-027594

Treating or preventing malignancy or hypercholesterolemia comprises administering composition comprising essence oil, peel oil or peel isolated from citrus fruit and/or decharacterized cranberry fruit
Patent Assignee: OCEAN SPRAY CRANBERRIES INC (OCEA-N); GUTHRIE N (GUTH-I); KUROWSKA E (KURO-I); LEAHY M M (LEAH-I); STARR M (STAR-I)
Inventor: GUTHRIE N; KUROWSKA E; LEAHY M M; STARR M
Number of Countries: 095 Number of Patents: 003

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
WO 200180870	A2	20011101	WO 2001US12121	A	20010413	200212 B
AU 200151610	A	20011107	AU 200151610	A	20010413	200219
US 20020054924	A1	20020509	US 2000196886	P	20000413	200235
			US 2001835121	A	20010413	

Priority Applications (No Type Date): US 2000196886 P 20000413; US 2001835121 A 20010413

Patent Details:

Patent No Kind Lan Pg Main IPC Filing Notes

WO 200180870 A2 E 70 A61K-035/78

Designated States (National): AE AG AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CO CR CU CZ DE DK DM DZ EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NO NZ PL PT RO RU SD SE SG SI SK SL TJ TM TR TT TZ UA UG US UZ VN YU ZA ZW

Designated States (Regional): AT BE CH CY DE DK EA ES FI FR GB GH GM GR IE IT KE LS LU MC MW MZ NL OA PT SD SE SL SZ TR TZ UG ZW

AU 200151610 A A61K-035/78 Based on patent WO 200180870

US 20020054924 A1 A61K-035/78 Provisional application US 2000196886

Abstract (Basic): WO 200180870 A2

NOVELTY - Treating or preventing a malignancy or hypercholesterolemia comprises administering a composition comprising an essence oil isolated from a citrus fruit, a peel oil isolated from a citrus fruit, a peel isolated from a citrus fruit, and/or decharacterized **cranberry** fruit.

DETAILED DESCRIPTION - INDEPENDENT CLAIMS are included for the following:

(a) a dietary supplement comprising a composition as described above, and

(b) a composition comprising a compound isolated from **cranberry**, selected from a phenolic acid, flavanoid, fiber, omega-3-fatty acid, tocochromanol, triterpenoid and/or ellagic acid; or an **anthocyanin**, a phenolic acid and/or a **proanthocyanidin**.

ACTIVITY - Cytostatic; Antiarteriosclerotic; Antilipemic; Antiasthmatic; Vasotropic; Cardiant; Cerebroprotective; Antiulcer; Antidiabetic; Hypotensive; Antiinflammatory; Antirheumatic; Antiarthritic; Dermatological; Immunosuppressive; Vulnerary; Antigout; Antipyretic; Analgesic; Anti-HIV; Virucide.

24 Mice were fed a control diet or test diet comprising a **cranberry** or grapefruit derivative. Groups received: (A) concentrated **cranberry juice**, (B) concentrated pink grapefruit **juice**, (C) decharacterized **cranberry** (5%); (D) process grapefruit peel (5%) or (E) control. After receiving the diets for 1 week, test animals were inoculated with cells from the estrogen receptor-negative MDA-MB-435 human breast cancer cell line. Mice were sacrificed at 11 weeks post injection of tumor cells.

In groups A, B and C, the incidence of mammary fat pad tumors was significantly reduced. Decharacterized **cranberry juice** delayed the onset of tumors by 4 weeks, whereas concentrated **cranberry juice**

M431 M511 M520 M531 M540 M782 M904 M905 P210 P411 P420 P421 P423
P431 P433 P434 P446 P510 P522 P523 P526 P528 P633 P714 P721 P738
P813 P814 P816 P820 P822 P922 P942 P943 R04686-K R04686-T R04686-M
05197 57733

14 D013 D023 D120 G015 G017 G100 H4 H405 H444 H8 J0 J011 J2 J221 M1
M113 M123 M136 M280 M320 M412 M431 M511 M520 M532 M540 M782 M904
M905 P210 P411 P420 P421 P423 P431 P433 P434 P446 P510 P522 P523
P526 P528 P633 P714 P721 P738 P813 P814 P816 P820 P822 P922 P942
P943 RA37W9-K RA37W9-T RA37W9-M 05197 57733

15 D013 D023 D120 G015 G100 H4 H405 H421 H444 H8 M1 M113 M280 M320 M412
M431 M511 M520 M531 M540 M782 M904 M905 P210 P411 P420 P421 P423
P431 P433 P434 P446 P510 P522 P523 P526 P528 P633 P714 P721 P738
P813 P814 P816 P820 P822 P922 P942 P943 R19452-K R19452-T R19452-M
05197 57733

16 D012 D013 D016 D023 D120 G017 G019 G100 H4 H405 H444 H8 J0 J011 J2
J221 M1 M113 M123 M136 M280 M320 M412 M431 M511 M520 M532 M540 M782
M904 M905 P210 P411 P420 P421 P423 P431 P433 P434 P446 P510 P522
P523 P526 P528 P633 P714 P721 P738 P813 P814 P816 P820 P822 P922
P942 P943 R07947-K R07947-T R07947-M 05197 57733

17 D013 D120 G010 G100 H4 H401 H421 H8 M1 M113 M280 M320 M412 M431 M511
M520 M531 M540 M782 M904 M905 P210 P411 P420 P421 P423 P431 P433
P434 P446 P510 P522 P523 P526 P528 P633 P714 P721 P738 P813 P814
P816 P820 P822 P922 P942 P943 RA2XEE-K RA2XEE-T RA2XEE-M 05197 57733

18 D014 D023 D120 G015 G100 H4 H404 H405 H421 H444 H8 J5 J521 J522 L9
L960 M1 M113 M280 M320 M412 M431 M511 M520 M531 M540 M782 M904 M905
M910 P210 P411 P420 P421 P423 P431 P433 P434 P446 P510 P522 P523
P526 P528 P633 P714 P721 P738 P813 P814 P816 P820 P822 P922 P942
P943 R00971-K R00971-T R00971-M RA0055-K RA0055-T RA0055-M 05197
57733

19 D014 D023 D120 G017 G100 H4 H405 H444 H8 J5 J522 L9 L960 M1 M113
M280 M320 M412 M431 M511 M520 M531 M540 M782 M904 M905 P210 P411
P420 P421 P423 P431 P433 P434 P446 P510 P522 P523 P526 P528 P633
P714 P721 P738 P813 P814 P816 P820 P822 P922 P942 P943 R08505-K
R08505-T R08505-M 05197 57733

20 D013 D023 D120 G015 G100 H4 H405 H421 H444 H8 M1 M113 M280 M320 M412
M431 M511 M520 M531 M540 M782 M904 M905 P210 P411 P420 P421 P423
P431 P433 P434 P446 P510 P522 P523 P526 P528 P633 P714 P721 P738
P813 P814 P816 P820 P822 P922 P942 P943 RA0KVC-K RA0KVC-T RA0KVC-M
05197 57733

21 G033 G038 G039 G060 G820 H4 H401 H461 H8 J0 J011 J1 J151 M210 M211
M240 M283 M320 M415 M431 M510 M520 M530 M541 M782 M904 M905 P210
P411 P420 P421 P423 P431 P433 P434 P446 P510 P522 P523 P526 P528
P633 P714 P721 P738 P813 P814 P816 P820 P822 P922 P942 P943 R18626-K
R18626-T R18626-M 05197 57733 06384

Ring Index Numbers: ; 05197; 05197; 57733; 06384

Derwent Registry Numbers: 0258-U; 0686-U; 0693-U; 0971-U; 1170-U; 1416-U;
1664-U

Specific Compound Numbers: R17082-K; R17082-T; R17082-M; R17083-K; R17083-T
; R17083-M; RA0CWK-K; RA0CWK-T; RA0CWK-M; R01664-K; R01664-T; R01664-M;
R11260-K; R11260-T; R11260-M; R12870-K; R12870-T; R12870-M; R13076-K;
R13076-T; R13076-M; R00686-K; R00686-T; R00686-M; R01416-K; R01416-T;
R01416-M; R00258-K; R00258-T; R00258-M; R11957-K; R11957-T; R11957-M;
R01170-K; R01170-T; R01170-M; R09472-K; R09472-T; R09472-M; R00693-K;
R00693-T; R00693-M; RA3D9Y-K; RA3D9Y-T; RA3D9Y-M; R04686-K; R04686-T;
R04686-M; RA37W9-K; RA37W9-T; RA37W9-M; R19452-K; R19452-T; R19452-M;
R07947-K; R07947-T; R07947-M; RA2XEE-K; RA2XEE-T; RA2XEE-M; R00971-K;
R00971-T; R00971-M; RA0055-K; RA0055-T; RA0055-M; R08505-K; R08505-T;
R08505-M; RA0KVC-K; RA0KVC-T; RA0KVC-M; R18626-K; R18626-T; R18626-M

Key Word Indexing Terms:

01 94026-0-0-0-CL 207519-1-0-0-CL 91684-0-0-0-CL 89783-0-0-0-CL
90773-1-0-0-CL 95106-0-0-0-CL 104902-0-0-0-CL 1580-0-0-0-CL
168-0-0-0-CL 7650-0-0-0-CL 5683-0-0-0-CL 362951-0-0-0-CL
104714-1-0-0-CL 94291-3-0-0-CL 104714-2-0-0-CL 95854-2-0-0-CL
9363-0-0-0-CL 105172-0-0-0-CL 101488-0-0-0-CL 104714-0-0-0-CL
109956-1-0-0-CL

DIALOG(R)File 350:Derwent WPIX
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014204203

WPI Acc No: 2002-024900/200203

XRAM Acc No: C02-006865

XRFX Acc No: N02-019218

Drying of antioxidant-rich berries, e.g. blueberries, involves subjecting the berries to vacuum microwave drying at specified absolute pressure and microwave power

Patent Assignee: UNIV BRITISH COLUMBIA (UYBR-N)

Inventor: DURANCE T D; HU C; KITTS D D; SCAMAN C H; VAGHRI Z; WANG J H

Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
US 6312745	B1	20011106	US 2000612442	A	20000707	200203 B

Priority Applications (No Type Date): US 2000612442 A 20000707

Patent Details:

Patent No	Kind	Lan Pg	Main IPC	Filing Notes
US 6312745	B1	7	A23B-007/00	

Abstract (Basic): US 6312745 B1

NOVELTY - Antioxidant-rich berries are dried by preliminary drying the berries to remove 0-90% of initial mass of water, and subjecting the berries to vacuum microwave drying at absolute pressure of 0-200 mm Hg and microwave power of 0.1-2 watts/g of antioxidant-rich berries to produce rich berries containing residual moisture content of less than 35%.

USE - For drying antioxidant-rich berries e.g., blueberries (claimed), strawberries, **cranberries**, raspberries, and black currants.

ADVANTAGE - The inventive process performs drying while retaining significant portion of the antioxidant activity of fresh berries and significant absolute amount of ascorbic acid, phenolic compounds and **anthocyanins**. Vacuum microwave hydration provides dry product with excellent berry flavor retention and expanded, puffed, tender texture. The antioxidants inhibit oxidation reactions, which can produce harmful chemical within living animals and humans.

pp; 7 DwgNo 0/1

Technology Focus:

TECHNOLOGY FOCUS - FOOD - Preferred Parameters: The dried berries comprise 10-25 wt.% residual moisture content. Preferred Process: The preliminary drying removes less than 70% of the initial mass of water. The vacuum microwave drying (VMD) is performed at absolute pressure of 30-60 mm Hg and microwave power of 0.5-1 watt/g antioxidant-rich berries. The VMD includes cooling step after the application of microwave power. The cooling step includes subjecting the dried antioxidant-rich berries to vacuum without application of microwave power.

Extension Abstract:

EXAMPLE - Frozen blueberries (1.5 kg, 86.4% moisture wet basis) were placed in cylindrical drying basket of 1.5 kW, 2450 MHz vacuum microwave. Vacuum was applied to an absolute chamber pressure of 40 mm Hg over 1.5 minute pump-down period. 1.5 kW of microwave power was applied for 38 minutes, while the drying basket was rotated on its axis at 3 rpm to agitate the berries and ensure even exposure to microwaves and vacuum was maintained. The microwave power was reduced to 0.75 kW for 5.5 minutes. The berries were allowed to cool under the same vacuum and rpm but zero microwave power for 3 minutes. The final moisture content of the berries was 15% dry basis and final water activity was 0.48.

Title Terms: DRY; ANTIOXIDANT; RICH; BERRY; SUBJECT; BERRY; VACUUM; MICROWAVE; DRY; SPECIFIED; ABSOLUTE; PRESSURE; MICROWAVE; POWER

Derwent Class: D13; X25

International Patent Class (Main): A23B-007/00

International Patent Class (Additional): H05B-006/00

File Segment: CPI; EPI

Manual Codes (CPI/A-N): D03-A04 ; D03-H02
Manual Codes (EPI/S-X): X25-B02B3; X25-G; X25-P01X

28/9/17 (Item 14 from file: 350)
DIALOG(R)File 350:Derwent WPIX
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014200473
WPI Acc No: 2002-021170/200203
XRAM Acc No: C02-006321

**Skin-tightening cosmetics comprises extract or expressed liquid of
cranberry fruit , an oil-absorbing powder and anthocyanin polymer**

Patent Assignee: KANEBO LTD (KANE)
Number of Countries: 001 Number of Patents: 001
Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
JP 2001261547	A	20010926	JP 200079645	A	20000322	200203 B

Priority Applications (No Type Date): JP 200079645 A 20000322

Patent Details:
Patent No Kind Lan Pg Main IPC Filing Notes
JP 2001261547 A 10 A61K-007/48

Abstract (Basic): JP 2001261547 A

NOVELTY - Skin-tightening cosmetics comprises an extract or
expressed **liquid** from **cranberry fruit (Vaccinium macrocarpon)**,
an insoluble oil-absorbing powder and **anthocyanin** polymer.

USE - As novel skin-tightening cosmetics.

ADVANTAGE - A novel skin-tightening cosmetics containing natural
extracts, and with sustained cosmetic effect, is offered. The
cranberry fruit extract has excellent skin-tightening effect.

pp; 10 DwgNo 0/2

Technology Focus:

TECHNOLOGY FOCUS - ORGANIC CHEMISTRY - Preferred Cosmetics: The
fruit extract or expressed liquid is purified by gel-filtration or
ultra-filtration process. The insoluble oil-absorbing powder is a
poly-organo polysiloxane elastomer powder, silicic anhydride,
poly-valent metal alginate salt or poly acrylic acid group powder.
Further, a water-repelling powder is also included.

POLYMERS - Preferred Polymer: The molecular weight of the
anthocyanin polymer is 30000 or more.

Extension Abstract:

EXAMPLE - None given.

Title Terms: SKIN; TIGHTEN; COSMETIC; COMPRISE; EXTRACT; EXPRESS; LIQUID;
CRANBERRY ; FRUIT; OIL; ABSORB; POWDER; **ANTHOCYANIN** ; POLYMER

Derwent Class: A96; D21

International Patent Class (Main): A61K-007/48

International Patent Class (Additional): A61K-007/00

File Segment: CPI

Manual Codes (CPI/A-N): A05-H07; A12-V04C; D08-B09A1

Polymer Indexing (PS):

<01>

- *001* 018; D01; S9999 S1514 S1456; P1445-R F81 Si 4A; H0124-R
- *002* 018; Gm; R07226-R G3623 D01 D23 D22 D31 D42 D50 D61 D76 D86 F24 F28
F26 F34 F36 F35 H0293 P0599; S9999 S1514 S1456
- *003* 018; R00446 G0282 G0271 G0260 G0022 D01 D12 D10 D26 D51 D53 D58 D60
D83 F36 F35; H0000; S9999 S1514 S1456; P0088 ; P0099
- *004* 018; ND01; Q9999 Q9176 Q9165; B9999 B3394 B3383 B3372; B9999
B3452-R B3372

28/9/18 (Item 15 from file: 350)
DIALOG(R)File 350:Derwent WPIX
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014095874
WPI Acc No: 2001-580088/200165

Related WPI Acc No: 2001-299024; 2002-381840

XRAM Acc No: C01-172095

Proanthocyanidin composition useful for preventing or treating urogenital infection in mammal comprises proanthocyanidin extract , compound and/or a polymer

Patent Assignee: MICKELSEN J N (MICK-I); MICKELSEN R A (MICK-I); WALKER E B (WALK-I); JLB INC (JLBJ-N)

Inventor: MICKELSEN J N; MICKELSEN R A; WALKER E B

Number of Countries: 001 Number of Patents: 002

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
US 20010021398	A1	20010913	US 99391308	A	19990907	200165 B
			US 2001822710	A	20010330	
US 6440471	B2	20020827	US 99391308	A	19990907	200264
			US 2001822710	A	20010330	

Priority Applications (No Type Date): US 99391308 A 19990907; US 2001822710 A 20010330

Patent Details:

Patent No	Kind	Int	Pg	Main IPC	Filing Notes
US 20010021398	A1		30	A61K-035/78	Div ex application US 99391308 Div ex patent US 6210681
US 6440471	B2			A01N-065/00	Div ex application US 99391308 Div ex patent US 6210681

Abstract (Basic): US 20010021398 A1

NOVELTY - A **proanthocyanidin** composition (I) comprises **proanthocyanidin extract** , compound and/or a polymer. The composition is substantially purified for at least one **proanthocyanidin** compound with a peak located at about 95 ppm on ¹³C NMR.

DETAILED DESCRIPTION - INDEPENDENT CLAIMS are included for:

- (1) preparation of the **proanthocyanidin extract** ;
- (2) a composition (II) comprising **proanthocyanidin extract** and a carrier;
- (3) a food composition (III) comprising consumable carrier (preferably animal feed) in mixture with at least one of:
 - (a) substantially **purified** plant **proanthocyanidin extracts** capable of inhibiting agglutination of P-type Escherichia coli;
 - (b) **proanthocyanidin** compounds capable of inhibiting agglutination of P-type E. coli. The polymer comprises at least two flavanoid monomer units. At least two of the units are linked together by an A-type interflavanoid linkage by bonds between 4C and 8C and between the 2C and the oxygen of 7C of the units and the remainder of any units are linked to each other by a B-type interflavanoid bond between 4C and 8C or between 4C and 6C of the units;
 - (c) **proanthocyanidin** compounds consisting of an average of at least four to about seven epicatechin flavanoid units;
 - (d) **proanthocyanidin** compounds consisting of an average of from at least four to about twelve epicatechin flavanoid units. Each unit is linked to the next by a B-type interflavanoid bond between 4C and 8C or between 4C and 6C of the units; or
 - (e) **proanthocyanidin** polymers capable of inhibiting agglutination of P-type E. coli;
- (4) a method of reducing P-type E. coli contamination in food comprising obtaining the **proanthocyanidin extract** composition, obtaining food and adding at least one a) - e) to the food;
- (5) a method of inhibiting adherence of P-type R.Coli to a surface comprising contacting bacteria with at least one **proanthocyanidin extract** , compound or polymer;
- (6) a method of detecting P-type reactive bacteria in a body fluid sample comprising either:
 - (A) contacting the body fluid sample with a P-type receptor-specific assay reagent to bind any P-type reactive bacteria present in the sample to the reagent. The reagent comprises a solid-phase substrate coated with at least one **proanthocyanidin extract** ;
 - (B) determining whether P-type reactive bacteria are present in the sample by assessing the degree of agglutination in the sample; or

- (i) testing the body fluid sample with human red blood cells in a agglutination assay;
- (ii) testing the body fluid sample with guinea pig blood cells in a second agglutination assay; and
- (iii) determining the results; and
- (7) inhibiting adherence of P-type E. coli to a surface (preferably a uroepithelial cell surface or a biofilm) comprising contacting the bacteria with at least one (I), prior to or concurrently contacting the bacteria with the surface.

ACTIVITY - Nephrotropic; vulnerary; antiseborrheic; dermatological.

No biological data given.

MECHANISM OF ACTION - P-type agglutination inhibitor.

No suitable biological data given.

USE - For preventing or treating a urogenital infection e.g. bladder or kidney infection such as pyelonephritis in a mammal (preferably a mink or human) (claimed). For reducing the incidence of infection after surgery, treating topical wounds or acne or preventing or eliminating oral infection (claimed). It can also be used in cleaning of industrial fermentation equipment, medical and dental instruments, medical dressings, laboratory culture jars; to inhibit the adhesion of bacteria to surgical implants, to tooth surfaces and oral cell types found in the mouth and to cells in the urinary tract of humans and/or animals; reduces the pathogenesis of P-type E. coli found in the digestive tracts of animals such as mink and other mammals.

ADVANTAGE - The **proanthocyanidin extract** prevents, reduces or eliminates symptoms associated with the infection.

pp; 30 DwgNo 0/9

Technology Focus:

TECHNOLOGY FOCUS - BIOLOGY - Preferred Material: The plant material is from a plant in the family Ericaceae or Vitaceae (preferably the plant is a Vaccinium (preferably from **Vaccinium macrocarpon**) or Vitus species.

ORGANIC CHEMISTRY - Preferred Composition: (I) comprises at least one **proanthocyanidin** compounds having an average of from at least four to seven epicatechin flavanoid units (preferably an average of four, five or six epicatechin flavanoid units). At least two of the units are linked together by an A-type interflavanoid linkage by bonds between 4C and 8C and between the 2C and the oxygen of 7C of the units and the remainder of the units are linked to each other by a B-type interflavanoid bond between 4C and 8C or between 4C and 6C of the units. (II) comprises a carrier in mixture with at least one a) - e).

Preferred Method: The **proanthocyanidin extract** is prepared by:

(a) homogenizing plant material in an aqueous extraction solvent comprising (%) water (10 - 30), acetone (10 - 70), methanol (5 - 60) and ascorbic acid (0.05 - 0.2) to prepare a first extract;

(b) clarifying the first extract and obtaining a supernatant fraction;

(c) removing solvent from the supernatant fraction to obtain a residue and suspending the residue in distilled water to obtain an aqueous residue solution;

(d) subjecting the aqueous residue solution to further purification by either

(i) applying the aqueous residue solution to reverse-phase lipophilic chromatography material equilibrated in distilled water and successively washing the material with distilled water to remove sugars, with 15% aqueous methanol to remove acids and with 100% acidified methanol to elute polyphenolic compounds, and then removing solvent from the compounds to obtain a first dried fraction, or

(ii) extracting the aqueous residue solution with a non-polar extraction solvent, recovering the aqueous phase and removing solvent from the aqueous phase to obtain a second dried fraction;

(e) suspending the first or second dried fraction in about 50% aqueous ethanol to obtain an ethanol solution and applying the ethanol solution to mixed hydrophilic-lipophilic chromatography material equilibrated in about 50% aqueous ethanol, and washing the material with 50% aqueous ethanol to **remove non-proanthocyanidin** polyphenolic compounds; and

(f) eluting the material of step e) with aqueous acetone (about 70%) to obtain the **proanthocyanidin extract**.

FOOD - Preferred Components: The consumable carrier is a consumable food product. The food product is a **cranberry** -containing food product (preferably a dried **cranberry**, a sweetened and dried **cranberry**, a flavored fruit piece, a sauce, a jelly, a relish, **juice**, wine or a **cranberry juice** -containing product) or a beverage (preferably **cranberry juice**, unpasteurized or pasteurized **juice**).

Extension Abstract:

ADMINISTRATION - (I) can be applied to a surgical incision or other opening as a liquid, topical cream or by any other suitable delivery device. For topical wounds (I) can be a topical cream, salve, dermal antiseptic, dressing (e.g. gauze, tape) or spray.

EXAMPLE - A **cranberry** extract was used as a feed supplement for male mink. During the fall and early winter, male mink had serious problem with bladder infections. The problem often occurred during the mating season. A study was designed in which the mink were fed solid **cranberry** extract mixed in with their feed every morning. The study illustrated that the **cranberry** feed additive was helpful in reducing bladder infections in the male mink.

Title Terms: COMPOSITION; USEFUL; PREVENT; TREAT; UROGENITAL; INFECT; MAMMAL; COMPRISE; EXTRACT; COMPOUND; POLYMER

Derwent Class: B04; C03; D13; D16; D22

International Patent Class (Main): A01N-065/00; A61K-035/78

International Patent Class (Additional): A61K-039/385

File Segment: CPI

Manual Codes (CPI/A-N): B04-F10; B06-A03; B11-C08E; B12-K04; B14-A01; B14-N07; B14-N10; B14-N17B; B14-N17D; C06-A03; C14-A01; C14-N07; C14-N10; C14-N17B; C14-N17D; D03-G04; D03-H01T2; D03-H02E; D05-H04; D09-A01

Chemical Fragment Codes (M1):

05 M423 M750 M905 N102 Q211 Q212 Q233 Q261 RA00GT-K RA00GT-A 57733

Chemical Fragment Codes (M2):

01 D011 D013 D021 D023 D030 D240 G015 G019 G100 H4 H405 H422 H444 H8 M1 M113 M119 M280 M320 M412 M431 M511 M520 M532 M540 M720 M782 M904 M905 N102 N161 P220 P723 P831 P923 P942 P943 Q211 Q212 Q233 Q261 RA0CWK-K RA0CWK-T RA0CWK-D RA0CWK-M RA0CWK-P 57733

02 M431 M720 M782 M905 N102 N161 P220 P723 P831 P923 P942 P943 Q211 Q212 Q233 Q261 RA2N38-K RA2N38-T RA2N38-D RA2N38-M RA2N38-P 57733

03 M431 M720 M782 M905 N102 N161 P220 P723 P831 P923 P942 P943 Q211 Q212 Q233 Q261 RA00TQ-K RA00TQ-T RA00TQ-D RA00TQ-M RA00TQ-P 57733

Chemical Fragment Codes (M6):

04 M905 P831 Q211 Q212 Q233 Q261 R515 R520 R521 R627 R635 57733

Ring Index Numbers: ; 57733

Specific Compound Numbers: RA0CWK-K; RA0CWK-T; RA0CWK-D; RA0CWK-M; RA0CWK-P ; RA2N38-K; RA2N38-T; RA2N38-D; RA2N38-M; RA2N38-P; RA00TQ-K; RA00TQ-T; RA00TQ-D; RA00TQ-M; RA00TQ-P; RA00GT-K; RA00GT-A

Key Word Indexing Terms:

01 207519-1-0-0-CL, PRD 323985-0-0-0-CL, PRD 184600-0-0-0-CL, PRD 200757-0-0-0-CL, DET

28/9/19 (Item 16 from file: 350)

DIALOG(R) File 350:Derwent WPIX

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014086322

WPI Acc No: 2001-570536/200164

XRAM Acc No: C01-169559

Use of an anthocyanin for increasing the water solubility of a flavonol component in a composition, and use of the compositions for increasing plasma antioxidant capacity

Patent Assignee: HOWARD A N (HOWA-I)

Inventor: HOWARD A N

Number of Countries: 094 Number of Patents: 003

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
WO 200160179	A1	20010823	WO 2001GB380	A	20010131	200164 B
GB 2359992	A	20010912	GB 20012404	A	20010131	200164

aspirin. The composition may be formulated as a drink
Extension Abstract:

ADMINISTRATION - Dosage of composition is 10 mg to 10 g/day,
preferably 0.1-1000 (particularly 2-250)mg/day flavonol.

EXAMPLE - The solubilization of glycosides of flavonols (quercetin dihydrate; quercitrin (quercetin 3-L-rhamnoside); and rutin (quercitrin 3beta-D-rutinoside hydrate)), by **anthocyanins** was determined. Flavonol (2.5 mg) was added to grape **anthocyanin** in water (20 mg/ml, 1 ml). The mixture was heated for 1 minute in a microwave oven, cooled and centrifuged. Samples of the supernatant were diluted with water and the optical density measured at 375 nm. Aliquots of **anthocyanin** and water, with and without the flavonol, were similarly treated. The same procedure was used to measure the solubility of flavonols in malvin chloride. The solubility of quercitrin and rutin in water was much higher than quercetin (53, 36 and 2 mg/L respectively). The solubility of all flavonols increased in the presence of grape **anthocyanin**, with solubilities for quercitrin, rutin and quercetin respectively of 316, 260 and 90 mg/L; also in the presence of malvin chloride, with solubilities of 127, 74 and 28 mg/L.

Title Terms: **ANTHOCYANIN** ; INCREASE; WATER; SOLUBLE; COMPONENT;
COMPOSITION; COMPOSITION; INCREASE; PLASMA; ANTIOXIDANT; CAPACITY

Derwent Class: B02; D13

International Patent Class (Main): A23L-001/30; A61K-031/352

International Patent Class (Additional): A61K-009/08; A61K-031/35;

A61P-009/00

File Segment: CPI

Manual Codes (CPI/A-N): B06-A01; B14-S08; D03-H01A; D03-H01C; D03-H01D;
D03-H01T2

Chemical Fragment Codes (M2):

- *01* D014 D023 D120 G015 G100 H4 H404 H405 H421 H444 H8 J5 J521 J522 L9
L960 M1 M113 M280 M320 M412 M431 M511 M520 M531 M540 M782 M904 M905
M910 P520 R00971-K R00971-T R00971-M RA0055-K RA0055-T RA0055-M
- *02* D014 D023 D120 G013 G100 H4 H403 H443 H8 J5 J522 L9 L960 M1 M113
M280 M320 M412 M431 M511 M520 M531 M540 M782 M904 M905 P520 R08510-K
R08510-T R08510-M
- *03* D014 D023 D120 G017 G100 H4 H405 H444 H8 J5 J522 L9 L960 M1 M113
M280 M320 M412 M431 M511 M520 M531 M540 M782 M904 M905 P520 R08505-K
R08505-T R08505-M
- *04* C017 C100 C108 C720 C800 C801 C803 C804 C805 C806 C807 D013 D023
D120 G017 G100 H4 H404 H421 H443 H5 H542 H8 K0 L7 L730 M1 M113 M210
M211 M272 M282 M320 M411 M431 M511 M520 M531 M540 M640 M782 M904
M905 R09594-K R09594-M
- *05* C017 C100 C720 D013 D023 D120 G015 G100 H4 H404 H444 H8 J5 J521 K0
L7 L730 M1 M113 M280 M320 M411 M431 M511 M520 M531 M540 M640 M782
M904 M905 R09597-K R09597-M
- *06* C100 C107 C720 D013 D023 D120 G017 G100 H4 H405 H444 H8 J5 J521 K0
L7 L730 M1 M113 M280 M320 M411 M431 M511 M520 M531 M540 M640 M782
M904 M905 R09596-K R09596-M
- *07* C017 C100 C720 D013 D023 D120 G013 G100 H4 H403 H443 H8 J5 J521 K0
L7 L730 M1 M113 M280 M320 M411 M431 M511 M520 M531 M540 M640 M782
M904 M905 R09598-K R09598-M

Derwent Registry Numbers: 0971-U

Specific Compound Numbers: R00971-K; R00971-T; R00971-M; RA0055-K; RA0055-T
; RA0055-M; R08510-K; R08510-T; R08510-M; R08505-K; R08505-T; R08505-M;
R09594-K; R09594-M; R09597-K; R09597-M; R09596-K; R09596-M; R09598-K;
R09598-M

Key Word Indexing Terms:

- *01* 105172-0-0-0-CL 21764-0-0-0-CL 101488-0-0-0-CL 147580-0-0-0-CL
91937-0-0-0-CL 92514-0-1-0-CL, ST 103485-0-0-0-CL

28/9/20 (Item 17 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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014066164

WPI Acc No: 2001-550377/200162

XRAM Acc No: C01-163975

Process for extracting anthoxyanin from cowberry

Patent Assignee: SHENYANG APPLIED ECOLOGY INST (SHEN-N)

Inventor: WANG S; WU T; ZHU D

Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
CN 1294131	A	20010509	CN 99113352	A	19991020	200162 B

Priority Applications (No Type Date): CN 99113352 A 19991020

Patent Details:

Patent No Kind Lan Pg Main IPC Filing Notes

CN 1294131 A C07H-017/065

Abstract (Basic): CN 1294131 A

NOVELTY - A process for **extracting anthocyanin from cowberry** includes immersing its fruit, fruit **juice**, or fruit peel in acidic alcohol or acid for 0.5-3 hours, centrifugal filter, recovering solvent, dissolving in 0.1-1 % acidic water, filter, loading to macroreticular adsorbing resin, eluting with distilled water and then with 30-100 % alcohol, recovering solvent, adding extracting solvent, extracting 2-4 times, removing solvent and drying.

DwgNo 0/0

Title Terms: PROCESS; EXTRACT

Derwent Class: B02

International Patent Class (Main): C07H-017/065

International Patent Class (Additional): A61K-035/78; C07D-311/62

File Segment: CPI

Manual Codes (CPI/A-N): B04-A10; B11-B

28/9/21 (Item 18 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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014057529

WPI Acc No: 2001-541742/200160

Related WPI Acc No: 2002-556511

XRAM Acc No: C01-161760

Preservative solution for preserving peeled and cut fruits, such as fruit salad, peeled or cut vegetables, cut flowers, nuts and shoots comprises effective amount of oxidant(s) containing flavonoids

Patent Assignee: CITRUS SENSATION PTY LTD (CITR-N)

Inventor: SELLECK R

Number of Countries: 094 Number of Patents: 003

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
WO 200164041	A1	20010907	WO 2000AU1041	A	20000904	200160 B
AU 200072609	A	20010912	AU 200072609	A	20000904	200204
AU 200165470	A	20011206	AU 200072609	A	20000904	200208 N
			AU 200165470	A	20010828	

Priority Applications (No Type Date): AU 20005983 A 20000303; AU 200165470 A 20010828

Patent Details:

Patent No Kind Lan Pg Main IPC Filing Notes

WO 200164041 A1 E 20 A23B-007/154

Designated States (National): AE AG AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CR CU CZ DE DK DM DZ EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NO NZ PL PT RO RU SD SE SG SI SK SL TJ TM TR TT TZ UA UG US UZ VN YU ZA ZW

Designated States (Regional): AT BE CH CY DE DK EA ES FI FR GB GH GM GR IE IT KE LS LU MC MW MZ NL OA PT SD SE SL SZ TZ UG ZW

AU 200072609 A A23B-007/154 Based on patent WO 200164041

AU 200165470 A A23B-007/154 Div ex application AU 200072609

Abstract (Basic): WO 200164041 A1

NOVELTY - The preservative solution for peeled fruits, peeled and cut fruits such as fruit salad, peeled or cut vegetables, cut flowers,

nuts and shoots, fruits and vegetable **juices** , comprises effective amount of oxidant(s) containing flavonoids.

USE - For preserving peeled fruits, peeled and cut fruits such as fruit salad, peeled or cut vegetables, cut flowers, nuts and shoots, fruits and vegetable **juices** .

ADVANTAGE - The preservative solution effectively prevents unacceptable deterioration of fruits and vegetables for a long period. Also dries the preserved products, thereby improves preservative effect.

pp; 20 DwgNo 0/0

Technology Focus:

TECHNOLOGY FOCUS - ORGANIC CHEMISTRY - Preferred Antioxidant: The antioxidant is enzogenol or pycnogenol, **proanthocyanidin** powders, acerola, rutin, hesperidin (vitamin P), alpha lipoic acid, quercetin, blueberry powder, bioperin, lectein, xanthophyll (marigold essence), lycopene (tomato extract), methylsulfonylmethan (MSM), Boswellia serrata, Schizandria chinesis, citrin, flavones, calechin, flavoals, citrus seed extract, Rhodiola rosea, juniper berry powder extract, Astraeus membranaceus extract, Echinacea augustifolia extract, gold seal extract or **cranberry** extract.

Title Terms: PRESERVE; SOLUTION; PRESERVE; PEEL; CUT; FRUIT; FRUIT; SALAD; PEEL; CUT; VEGETABLE; CUT; FLOWER; NUT; SHOOT; COMPRISE; EFFECT; AMOUNT; OXIDANT; CONTAIN

Derwent Class: D13

International Patent Class (Main): A23B-007/154

International Patent Class (Additional): A01N-003/02; A23B-009/26;

A23L-003/3544

File Segment: CPI

Manual Codes (CPI/A-N): **D03-A04** ; D03-A05; D03-H; D03-H01P; D03-H02E

28/9/22 (Item 19 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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014032585

WPI Acc No: 2001-516798/200157

XRAM Acc No: C01-154525

Skin tightening agent for cosmetics, comprises extrudate or extract of cranberry with anthocyanin polymer of predetermined molecular weight and predetermined anthocyanidin content, and without caffeic-acid glycoside

Patent Assignee: HASEGAWA CO LTD (HASE); KANEBO LTD (KANE); HASEGAWA KOGYO KK (HASE-N); KANEBO KK (KANE)

Number of Countries: 001 Number of Patents: 002

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
JP 3156928	B1	20010416	JP 200034778	A	20000214	200157 B
JP 2001240527	A	20010904	JP 200034778	A	20000214	200158

Priority Applications (No Type Date): JP 99362369 A 19991221

Patent Details:

Patent No	Kind	Lan Pg	Main IPC	Filing Notes
JP 3156928	B1	7	A61K-007/48	
JP 2001240527	A	10	A61K-007/48	

Abstract (Basic): JP 3156928 B1

NOVELTY - The skin tightening agent consists of extrudate and/or extract of **cranberry** (**Vaccinium macrocarpon**), which contains anthocyanidin content of less than 0.5 wt.% and anthocyanin polymer of molecular weight 30000 or more, and does not contain caffeic-acid glycoside.

USE - For cosmetics (claimed).

ADVANTAGE - The skin tightening agent and cosmetics are excellent in skin tightening effect. The cosmetics is prepared stably.

pp; 7 DwgNo 0/2

Title Terms: SKIN; TIGHTEN; AGENT; COSMETIC; COMPRISE; EXTRUDE; EXTRACT;

CRANBERRY ; ANTHOCYANIN; POLYMER; PREDETERMINED; MOLECULAR; WEIGHT;

PREDETERMINED; CONTENT; CAFFEIC; ACID; GLYCOSIDE

Derwent Class: A96; B04; D21
 International Patent Class (Main): A61K-007/48
 International Patent Class (Additional): A61K-007/00; A61P-017/16
 File Segment: CPI
 Manual Codes (CPI/A-N): A03-C; A12-V04C; B04-A10; B14-R01; D08-B09A
 Chemical Fragment Codes (M1):
 01 M423 M781 M905 Q254 Q262 RA00GT-K RA00GT-U
 Polymer Indexing (PS):
 <01>
 001 018; P0599
 002 018; ND01; B9999 B5094 B4977 B4740; Q9999 Q9176 Q9165
 Specific Compound Numbers: RA00GT-K; RA00GT-U
 Key Word Indexing Terms:
 01 200757-0-0-0-CL, USE

28/9/23 (Item 20 from file: 350)
 DIALOG(R)File 350:Derwent WPIX
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014004161
 WPI Acc No: 2001-488375/200153
 Related WPI Acc No: 2001-380351
 XRAM Acc No: C01-146486

Production of dietary supplement for e.g., urinary tract infection, by expressing juice from plant to give juice and pomace, concentrating juice, mixing juice concentrate with pomace, and drying juice-infused pomace

Patent Assignee: MANN D L (MANN-I); MANN D G (MANN-I)
 Inventor: MANN D L; MANN D G
 Number of Countries: 001 Number of Patents: 002
 Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
US 20010012525	A1	20010809	US 9883566	A	19980430	200153 B
			US 99303808	A	19990430	
			US 2001789797	A	20010220	
US 6440467	B2	20020827	US 9883566	A	19980430	200264
			US 99303808	A	19990430	
			US 2001789797	A	20010220	

Priority Applications (No Type Date): US 9883566 P 19980430; US 99303808 A 19990430; US 2001789797 A 20010220

Patent Details:

Patent No	Kind	Lan Pg	Main IPC	Filing Notes
US 20010012525	A1		9 A61K-035/78	Provisional application US 9883566

			Div ex application US 99303808
			Div ex patent US 6231866
US 6440467	B2	A61K-035/78	Provisional application US 9883566
			Div ex application US 99303808
			Div ex patent US 6231866

Abstract (Basic): US 20010012525 A1

NOVELTY - A dietary supplement is produced by expressing juice from plant material yielding a juice portion and a pomace, concentrating the juice to give a juice concentrate, mixing the juice concentrate with the pomace to give a juice-infused pomace and drying the juice-infused pomace to give the dietary supplement.

ACTIVITY - Antioxidant; Antidepressant; Antibacterial; Cytostatic; Immunostimulant; OphthalmologicalThe dietary supplement was tested for urinary frequency and urgency to three patients. Each patient was given 500 mg daily dose of CRAN-MAX (RTM: cranberry fiber), in a single dose, for 30 days. The treatment of the patients resulted in a marked improvement of their urinary frequency and urgency.

MECHANISM OF ACTION - None given.

USE - For producing a dietary supplement. When the plant material is cranberries, the dietary supplement produced is useful in the prevention of urinary tract infections. When the plant materials are

bilberries and blueberries, the dietary supplement produced reduces macular nerve degradation and improves eyesight. When saw palmetto is used, the supplement reduces prostate swelling. When St. John's Wort is used, the supplement has an antidepressant activity. When garlic is used, the supplement has an antibacterial activity. When Ginkgo biloba is used, the supplement improves memory. When ginseng is used, the supplement improves attentiveness. When extracts of Nigella sativa is used, the supplement inhibits the growth and proliferation of certain cancers, and increases immune function.

ADVANTAGE - The inventive method reconstitutes naturally a whole plant to make a powdered nutritional pharmacological ingredient from the plant which is far richer in vitamins, **anthocyanins**, **proanthocyanins**, antioxidants, and other components on a concentrated basis than are naturally proportionately present in the plant. The method also produces a highly concentrated, unpurified dietary fiber product derived from plants.

pp; 9 DwgNo 0/0

Technology Focus:

TECHNOLOGY FOCUS - PHARMACEUTICALS - Preferred Method: The method further comprises comminuting the dietary supplement to a uniform particle size and formulating the dietary supplement into unit dosage form.

Preferred Condition: Mixing of the **juice** concentrate and the pomace is carried out at 40-75 degrees F. The dietary product is comminuted to a mesh size of 50-80. The **juice** concentrate and the pomace are mixed at a ratio of 1:1-1:4 weight/weight.

Preferred Composition: The dietary supplement contains 50-5000 (preferably 500) mg in a unit dosage form.

Preferred Parameter: The concentration of the **juice** concentrate is 50-65, preferably 50 brix.

BIOLOGY - Preferred Component: The **juice** is expressed from blueberries, aronia, bilberries, raspberries, or **cranberries**; or (Nigella sativa, saw palmetto, Echinacea, or alfalfa.

Extension Abstract:

ADMINISTRATION - The recommended dose of the dietary supplement is one tablet a day, taken orally.

EXAMPLE - CRAN-MAX (RTM: **cranberry** fiber) was produced by combining **cranberry** fiber (1430 lbs.) with a moisture content of 65%, with 99 gallons of **cranberry juice** concentrate (50 brix, 10.2 lbs/gallon) to give a total weight of 2430 lbs. The fiber and concentrate were mixed thoroughly. The concentrate was absorbed completely into the fiber. The mixture was then vacuum dried (final moisture of 1.75%), and milled to 50 mesh. This yielded a free flowing, non-hygroscopic powder formulation having a natural rose-colored hue.

Title Terms: PRODUCE; DIET; SUPPLEMENT; URINE; TRACT; INFECT; EXPRESS;

JUICE; PLANT; **JUICE**; POMACE; CONCENTRATE; **JUICE**; MIX; **JUICE**; CONCENTRATE; POMACE; DRY; **JUICE**; INFUSION; POMACE

Derwent Class: B04; D13

International Patent Class (Main): A61K-035/78

File Segment: CPI

Manual Codes (CPI/A-N): B04-A08C2; B04-A09; B04-A10; B11-C05; B14-A01; B14-G01; B14-H01; B14-J01A1; B14-N03; B14-N07B; **D03-A04**; D03-H01L; D03-H01T2; D03-J06

Chemical Fragment Codes (M1):

01 M423 M781 M905 P220 Q233 RA00GT-K RA00GT-T RA00GT-U

Specific Compound Numbers: RA00GT-K; RA00GT-T; RA00GT-U

Key Word Indexing Terms:

01 200757-0-0-0-CL, USE 312051-0-0-0-CL, USE 218447-0-0-0-CL, USE
363219-0-0-0-CL, USE 149251-0-0-0-CL, USE 200666-0-0-0-CL, USE
208229-0-0-0-CL, USE 416024-0-0-0-CL, USE 96077-0-0-0-CL, USE
95915-0-0-0-CL, USE 205686-0-0-0-CL, USE

28/9/24 (Item 21 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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013814812

WPI Acc No: 2001-299024/200131
Related WPI Acc No: 2001-580088; 2002-381840
XRAM Acc No: C01-091883

Plant proanthocyanidin compositions are useful for inhibiting adhesion of bacterial cells to surfaces, especially agglutination reactions of P-type E. coli and for treating urogenital infections

Patent Assignee: JLB INC (JLBJ-N)

Inventor: MICKELSEN J N; MICKELSEN R A; WALKER E B

Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
US 6210681	B1	20010403	US 99391308	A	19990907	200131 B

Priority Applications (No Type Date): US 99391308 A 19990907

Patent Details:

Patent No	Kind	Lan	Pg	Main IPC	Filing Notes
US 6210681	B1	24	A01N-065/00		

Abstract (Basic): US 6210681 B1

NOVELTY - A **proanthocyanidin** composition having a peak at 95 ppm on a ¹³C NMR spectrum is new.

DETAILED DESCRIPTION - The composition comprises **proanthocyanidin** compounds having an average of 4 to 7 epicatechin flavanoid units with at least 2 of the units linked by an A-type interflavanoid linkage by bond between C-4 and C-8 and between C-2 and the oxygen of C-7 and the remainder linked by a B-type interflavanoid bond between C-4 and C-8 or between C-4 and C-6.

INDEPENDENT CLAIMS are included for a food composition comprising a consumable carrier and the novel composition.

ACTIVITY - Antibacterial.

MECHANISM OF ACTION - Adhesion Inhibitor.

USE - The composition is useful for inhibiting adhesion of bacterial cells to surfaces, especially agglutination reactions of P-type E. coli. The composition is useful for treating urogenital infections.

pp; 24 DwgNo 0/9

Technology Focus:

TECHNOLOGY FOCUS - ORGANIC CHEMISTRY - Preferred Composition: The consumable carrier is preferably an animal feed or a consumable food product, preferably a **cranberry**-containing food product, especially dried **cranberry**, sweetened and dried **cranberry**, flavored fruit piece, sauce, jelly, relish, **juice** or wine. The composition may be a beverage, especially **cranberry juice**, unpasteurized **juice** or pasteurized **juice**.

Extension Abstract:

EXAMPLE - The effect of **cranberry** extracts on adhesion of E. coli 3B isolated from an active bladder infection was determined. The **cranberry** extracts inhibited both type 1 and P-type pili-mediated adhesion.

Title Terms: PLANT; COMPOSITION; USEFUL; INHIBIT; ADHESIVE; BACTERIA; CELL; SURFACE; AGGLUTINATE; REACT; P; TYPE; COLI; TREAT; UROGENITAL; INFECT

Derwent Class: B02; D13; D22

International Patent Class (Main): A01N-065/00

International Patent Class (Additional): A61K-035/78; A61K-039/385

File Segment: CPI

Manual Codes (CPI/A-N): B06-A01; B14-E11; B14-N07; D03-G01; D03-H01T2; D09-A01

Chemical Fragment Codes (M1):

01 M423 M710 M905 P220 Q211 Q261 RA00GT-T RA00GT-N

Specific Compound Numbers: RA00GT-T; RA00GT-N

Key Word Indexing Terms:

01 200757-0-0-0-CL, NEW

28/9/25 (Item 22 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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013750819

WPI Acc No: 2001-235048/200124

XRAM Acc No: C01-070417

Food supplement for the treatment of e.g. arthritis, pain, allergic rash, inflammatory bowel disease, and asthma comprises an anthocyanin -enriched fruit extract having cyclooxygenase inhibitory activity

Patent Assignee: AMWAY CORP (AMWA-N); UNIV MICHIGAN STATE (UNMS)

Inventor: DEWITT D L; KREMPIN D W; MODY D K; NAIR M G; QIAN Y; WANG H

Number of Countries: 094 Number of Patents: 002

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
WO 200115553	A1	20010308	WO 2000US23423	A	20000825	200124 B
AU 200068012	A	20010326	AU 200068012	A	20000825	200137

Priority Applications (No Type Date): US 99151280 P 19990827; US 99151278 P 19990827

Patent Details:

Patent No Kind Lan Pg Main IPC Filing Notes

WO 200115553 A1 E 53 A23L-001/30

Designated States (National): AE AG AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CR CU CZ DE DK DM DZ EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NO NZ PL PT RO RU SD SE SG SI SK SL TJ TM TR TT TZ UA UG US UZ VN YU ZA ZW

Designated States (Regional): AT BE CH CY DE DK EA ES FI FR GB GH GM GR IE IT KE LS LU MC MW MZ NL OA PT SD SE SL SZ TZ UG ZW

AU 200068012 A A23L-001/30 Based on patent WO 200115553

Abstract (Basic): WO 200115553 A1

NOVELTY - A food supplement (FS) having antiinflammatory properties comprising an **anthocyanin** -enriched fruit **extract** having an anti-inflammatory activity greater than that found in natural fruit, is new.

DETAILED DESCRIPTION - INDEPENDENT CLAIMS are also included for the following:

(1) inhibiting cyclooxygenase-2 (COX-2) in humans comprising providing an **anthocyanin** -containing **extract** where an **anthocyanin** is hydrolyzed to its aglycone form such that COX-1 inhibition is less than COX-2 inhibition;

(2) inhibiting COX-2 activity in a cell comprising contacting the cells with a fruit extract selected from sweet cherry, tart cherry, acerola cherry, plum, bilberry, blackberry, currant, chokeberry, blueberry, strawberry, **cranberry**, boysenberry, grapes, raspberry, and/or elderberry extract, and having a greater antiinflammatory activity than is found in natural fruit;

(3) treating an inflammatory response in an animal comprising administering a fruit extract having an anti-inflammatory activity greater than that found in natural fruit; and

(4) concentrating **anthocyanins** from **anthocyanin** -containing plants comprising:

(i) homogenizing a mixture of the plant and water to form an aqueous solution that contains one or more **anthocyanins** selected from peonidin, cyanidin, perlargonidin, delphinidin, petunnidin, malvidin, kaempferol, hesperidin, gentiodelphin, platyconin, and/or cinerarin and/or their glycoside derivatives, and solids;

(ii) separating the solids from the solution;

(iii) passing the aqueous solution through an ultrafiltration membrane with a molecular weight cut-off of 10000 to 1000000 to provide a supernatant;

(iv) passing the supernatant through a reverse osmosis membrane having a molecular weight cut-off of 1000-10000 to give a retentate rich in **anthocyanins** ;

(v) collecting the retentate; and

(vi) drying the retentate at less than 80 degrees Centigrade.

ACTIVITY - Antiinflammatory; antiarthritic; analgesic; antiallergic; antiasthmatic.

MECHANISM OF ACTION - Cyclooxygenase inhibitor. Enzyme assays were performed to test the COX-1 and COX-2 activities of various fruit extracts and aspirin. For COX-1 aspirin, balaton tart cherry, artemis

03 M423 M431 M720 M782 M905 N137 N161 P411 P420 P421 P431 P731 P822
Q211 Q233 RA2BN7-K RA2BN7-T RA2BN7-M RA2BN7-P

04 M423 M431 M720 M782 M905 N137 N161 P411 P420 P421 P431 P731 P822
Q211 Q233 RA3DGN-K RA3DGN-T RA3DGN-M RA3DGN-P

05 M423 M431 M720 M782 M905 N137 N161 P411 P420 P421 P431 P731 P822
Q211 Q233 RA00GT-K RA00GT-T RA00GT-M RA00GT-P

06 C017 C100 C108 C720 C800 C801 C803 C804 C805 C806 C807 D013 D023
D120 G015 G100 H4 H404 H421 H443 H5 H541 H8 K0 L7 L730 M1 M113 M210
M211 M272 M281 M320 M411 M423 M431 M511 M520 M531 M540 M640 M720
M782 M904 M905 N137 N161 P411 P420 P421 P431 P731 P822 Q211 Q233
R09593-K R09593-T R09593-M R09593-P

07 C017 C100 C720 D013 D023 D120 G015 G100 H4 H404 H444 H8 J5 J521 K0
L7 L730 M1 M113 M280 M320 M411 M423 M431 M511 M520 M531 M540 M640
M720 M782 M904 M905 N137 N161 P411 P420 P421 P431 P731 P822 Q211
Q233 R09597-K R09597-T R09597-M R09597-P

08 C100 C107 C720 D013 D023 D120 G017 G100 H4 H405 H444 H8 J5 J521 K0
L7 L730 M1 M113 M280 M320 M411 M423 M431 M511 M520 M531 M540 M640
M720 M782 M904 M905 N137 N161 P411 P420 P421 P431 P731 P822 Q211
Q233 R09596-K R09596-T R09596-M R09596-P

09 C017 C100 C108 C720 C800 C801 C803 C804 C805 C806 C807 D013 D023
D120 G017 G100 H4 H404 H421 H443 H5 H542 H8 K0 L7 L730 M1 M113 M210
M211 M272 M282 M320 M411 M423 M431 M511 M520 M531 M540 M640 M720
M782 M904 M905 N137 N161 P411 P420 P421 P431 P731 P822 Q211 Q233
R09594-K R09594-T R09594-M R09594-P

10 D014 D023 D120 G013 G100 H4 H403 H443 H8 J5 J522 L9 L960 M1 M113
M280 M320 M412 M423 M431 M511 M520 M531 M540 M720 M782 M904 M905
N137 N161 P411 P420 P421 P431 P731 P822 Q211 Q233 R08510-K R08510-T
R08510-M R08510-P

11 D013 D023 D120 F012 F013 F014 F015 F016 F019 F123 F199 G015 G100 H4
H405 H424 H442 H5 H522 H541 H8 J5 J521 K0 L8 L814 L817 L822 L831 M1
M113 M125 M141 M210 M211 M240 M272 M281 M311 M321 M342 M373 M391
M412 M423 M431 M511 M522 M531 M540 M720 M782 M904 M905 M910 N137
N161 P411 P420 P421 P431 P731 P822 Q211 Q233 R01318-K R01318-T
R01318-M R01318-P

Chemical Fragment Codes (M6):

12 M905 P411 P420 P421 P431 P731 P822 Q211 Q233 R502 R525 R527 R530
R535

Derwent Registry Numbers: 1318-P; 1318-U

Specific Compound Numbers: RA1UFI-K; RA1UFI-T; RA1UFI-M; RA1UFI-P; RA0DML-K
; RA0DML-T; RA0DML-M; RA0DML-P; RA2BN7-K; RA2BN7-T; RA2BN7-M; RA2BN7-P;
RA3DGN-K; RA3DGN-T; RA3DGN-M; RA3DGN-P; RA00GT-K; RA00GT-T; RA00GT-M;
RA00GT-P; R09593-K; R09593-T; R09593-M; R09593-P; R09597-K; R09597-T;
R09597-M; R09597-P; R09596-K; R09596-T; R09596-M; R09596-P; R09594-K;
R09594-T; R09594-M; R09594-P; R08510-K; R08510-T; R08510-M; R08510-P;
R01318-K; R01318-T; R01318-M; R01318-P

Key Word Indexing Terms:

01 288804-0-0-0-CL, PRD 218447-0-0-0-CL, PRD 312051-0-0-0-CL, PRD
363219-0-0-0-CL, PRD 200757-0-0-0-CL, PRD 131931-0-0-0-CL, PRD
91937-0-0-0-CL, PRD 92514-0-1-0-CL, PRD, ST 147580-0-0-0-CL, PRD
21764-0-0-0-CL, PRD 96855-1-0-0-CL, PRD

28/9/26 (Item 23 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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013719433

WPI Acc No: 2001-203663/200121

XRAM Acc No: C01-060677

**Herbal composition useful as nutritional supplement and urinary tract
disinfectant, containing cranberry extract having antibacterial
activity and bilberry extract having taste masking effect**

Patent Assignee: SALUS-HAUS MED GREITHER OTTO (SALU-N)

Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
DE 19933912	A1	20010125	DE 1033912	A	19990720	200121 B

Priority Applications (No Type Date): DE 1033912 A 19990720

Patent Details:

Patent No Kind Lan Pg Main IPC Filing Notes

DE 19933912 A1 3 A23L-001/212

Abstract (Basic): DE 19933912 A1

NOVELTY - A composition (I) contains (a) an extract of **cranberries** (**Vaccinium macrocarpon**) and (b) an extract of bilberries (Vaccinium myrtillus).

ACTIVITY - Antibacterial; vasotropic.

MECHANISM OF ACTION - Bacterial adhesion inhibitor; antioxidant.

USE - The use of (I) is claimed as a nutritional supplement or urinary tract disinfectant.

ADVANTAGE - (b) masks the bitter, acidic taste of the antibacterial active agent (a), without the need for addition of large amounts of sugar. (I) is thus easier to take than (a) alone, and gives improved patient compliance. (b) also contains **anthocyanins** having vasoprotective and antioxidant action. (I) is easily prepared by conventional extraction and mixing methods.

pp; 3 DwgNo 0/0

Technology Focus:

TECHNOLOGY FOCUS - PHARMACEUTICALS - Preferred Composition: The weight ratio of (a) to (b) is 1 : 20 to 25 : 1. (I) optionally further contains an extract of mountain **cranberries** (Vaccinium vitis idaea).

Extension Abstract:

ADMINISTRATION - (I) is formulated for oral administration (claimed), e.g. as a **juice** , **juice** concentrate, powder, tablet, capsule or dragee.

EXAMPLE - An extract of **cranberries** and bilberries (no details given) was filled in soft gelatin capsules together with an oily base and auxiliaries (10% based on the total weight).

Title Terms: HERB; COMPOSITION; USEFUL; NUTRIENT; SUPPLEMENT; URINE; TRACT; DISINFECT; CONTAIN; **CRANBERRY** ; EXTRACT; ANTIBACTERIAL; ACTIVE; BILBERRY ; EXTRACT; TASTE; MASK; EFFECT

Derwent Class: B04; D13

International Patent Class (Main): A23L-001/212

International Patent Class (Additional): A23L-001/30; A61K-035/78

File Segment: CPI

Manual Codes (CPI/A-N): B04-A10G; B14-A01; B14-E11; B14-F02; B14-N07;

B14-S08; D03-H01T2

Chemical Fragment Codes (M1):

01 M423 M781 M905 P220 P527 P528 P723 RA00GT-K RA00GT-T RA00GT-U

Specific Compound Numbers: RA00GT-K; RA00GT-T; RA00GT-U

Key Word Indexing Terms:

01 200757-0-0-0-CL, USE

28/9/27 (Item 24 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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013475246

WPI Acc No: 2000-647189/200062

XRAM Acc No: C00-195748

Compositions comprising a nutraceutical and

N-(N-(3,3-dimethylbutyl)-L-alpha-aspartyl)-L-phenylalanine 1-methyl ester
have improved taste

Patent Assignee: NUTRASWEET CO (NUTR-N)

Inventor: GERLAT P A; HATCHWELL L C; PONAKALA S V; WALTERS G C

Number of Countries: 091 Number of Patents: 002

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
WO 200057726	A1	20001005	WO 2000US8210	A	20000329	200062 B
AU 200040388	A	20001016	AU 200040388	A	20000329	200106

Priority Applications (No Type Date): US 99126654 P 19990329

Patent Details:

Patent No Kind Lan Pg Main IPC Filing Notes

vegetable juice blend). The other sweetener is preferably a high intensity sweetener (especially aspartame, acesulfame-K, saccharin, sucralose, alitame, stevia derivative, thaumatin, cyclamate, neohesperidine dihydrochalcone or mono-, di- or tri-derivative of ammonium glycyrrhizin) or natural sweetener (especially sucrose, fructose, dextrose, sorbitol, maltitol, isomalt, corn syrup solid, honey syrup solid or maple syrup solid).

Extension Abstract:

EXAMPLE - A chewable vitamin C tablet contained 100 ppm of (I) together with sucrose, ascorbic acid, stearic acid, cellulose, silicone dioxide, magnesium stearate and starch.

Title Terms: COMPOSITION; COMPRISE; N; N; ALPHA; ASPARTYL; PHENYLALANINE; METHYL; ESTER; IMPROVE; TASTE

Derwent Class: B05; D13; E14

International Patent Class (Main): A23L-001/236

International Patent Class (Additional): A61K-047/18

File Segment: CPI

Manual Codes (CPI/A-N): B03-F; B04-A08; B04-A09; B04-A10; B04-C02A1;

B04-C02B; B05-B02C; B07-A02; B10-B02E; B10-C04C; B10-C04E; D03-H01A;

D03-H01T2; E10-B02D5

Chemical Fragment Codes (M1):

02 M423 M431 M782 M905 Q221 RA00GT-K RA00GT-M

Chemical Fragment Codes (M2):

01 G010 G100 H1 H102 H181 J0 J013 J1 J171 J2 J271 J3 J371 M210 M211
M216 M233 M272 M273 M281 M311 M312 M321 M332 M343 M349 M371 M381
M391 M414 M431 M510 M520 M531 M540 M782 M904 M905 P714 Q221 Q222
RA0DUN-K RA0DUN-T RA0DUN-M

Chemical Fragment Codes (M3):

01 G010 G100 H1 H102 H181 J0 J013 J1 J171 J2 J271 J3 J371 M210 M211
M216 M233 M272 M273 M281 M311 M312 M321 M332 M343 M349 M371 M381
M391 M414 M431 M510 M520 M531 M540 M782 M904 M905 P714 Q221 Q222
RA0DUN-K RA0DUN-T RA0DUN-M

Derwent Registry Numbers: 0035-U; 0122-U; 0135-U; 1694-U; 1852-U

Specific Compound Numbers: RA0DUN-K; RA0DUN-T; RA0DUN-M

Key Word Indexing Terms:

01 218725-0-0-0-CL 200757-0-0-0-CL 138286-1-0-0-CL 2853-1-0-0-CL
2021-0-0-0-CL 90356-0-0-0-CL 107016-0-0-0-CL 2021-0-1-0-CL, ST

28/9/28 (Item 25 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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013474904

WPI Acc No: 2000-646847/200062

XRAM Acc No: C00-195607

Production of stable colorant extract involves contacting purple sunflower hulls with carboxylic acid solution to form aqueous extract which is separated from the solid hull residue

Patent Assignee: BARKLEY SEED INC (BARK-N)

Inventor: FOX G J

Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
US 6132791	A	20001017	US 9877013	A	19980306	200062 B
			US 99263628	A	19990305	

Priority Applications (No Type Date): US 9877013 P 19980306; US 99263628 A 19990305

Patent Details:

Patent No	Kind	Lan	Pg	Main IPC	Filing Notes
US 6132791	A		4	A23L-001/272	Provisional application US 9877013

Abstract (Basic): US 6132791 A

NOVELTY - Stable colorant extract produced by contacting purple sunflower hulls with an aqueous carboxylic acid solution at 55-100 degrees C to form aqueous extract, and separating the extract obtained from the solid sunflower hull residue, is new.

USE - Used as colorant for food products, food additives for beverages and semi-solid (gel) foods, as an ingredient in fruit products such as **juices**, jellies and jams, yogurts, wines, pharmaceuticals, cosmetics and for coloring grains, textiles, paper and leather.

ADVANTAGE - A stable ruby red natural colorant is obtained. The colorant is stable over a wide pH range (1-6), temperatures upto 100 degrees C, and after prolonged exposure to light. **Loss of color** stability is prevented even after evaporating the extract at high temperatures.

pp; 4 DwgNo 0/0

Technology Focus:

TECHNOLOGY FOCUS - INORGANIC CHEMISTRY - Preferred Process: The temperature and pH of acidic solution are maintained at 100 degrees C and 2-6, preferably 2.5, respectively. The hulls have an **anthocyanine** percentage of 0.75 dry weight percent (wt.%) or more, and are contacted with the acidic solution for 5 seconds to 40 minutes (preferably 90 seconds). The aqueous extract is concentrated by evaporation.

Extension Abstract:

EXAMPLE - **Anthocyanine** was **extracted** from 10 purple sunflower hulls (450 mg) having an **anthocyanine** concentration of 1.8 % in 90 ml of boiling water acidified with citric acid at five different pH levels. After treatment with boiling acidified water, the hulls and solvent were cooled to 26 degrees C and the hulls were removed to obtain a clear **anthocyanine** solution. The color of the solution was the same as that of commercial **cranberry juice** or redrose wine. As the pH was raised from 2-6 and boiling time increased, the extraction efficiency decreased. Irrespective of the pH, the same ruby red color was produced. After 12 hours of direct sunlight per day for 30 days, no **color loss** was visually seen. For treatments at pH of 3-4, no **color loss** was discernable after 180 days of 12 hours of sunlight per day. Commercial preparation of **anthocyanine extract** from grape skin extracts and with garbage extract turned yellow under the same conditions.

Title Terms: PRODUCE; STABILISED; EXTRACT; CONTACT; PURPLE; SUNFLOWER; HULL; CARBOXYLIC; ACID; SOLUTION; FORM; AQUEOUS; EXTRACT; SEPARATE; SOLID; HULL; RESIDUE

Derwent Class: B07; D13; E24

International Patent Class (Main): A23L-001/272

File Segment: CPI

Manual Codes (CPI/A-N): B04-A08C2; B04-A10G; D03-H01E; D08-B; E11-Q01;

E25-E02; E25-F

Chemical Fragment Codes (M1):

01 M423 M720 M905 N161 N421 Q220 Q254 RA00TQ-K RA00TQ-P

Chemical Fragment Codes (M2):

02 C108 D013 D023 D120 F012 F013 F014 F015 F016 F019 F123 F199 G015
G100 H4 H405 H423 H424 H444 H481 H5 H521 H522 H8 K0 L7 L730 M1 M113
M126 M141 M210 M211 M240 M280 M281 M311 M321 M342 M373 M391 M412
M423 M511 M521 M522 M531 M540 M720 M904 M905 N161 N421 Q220 Q254
0026-79701-K 0026-79701-P

Chemical Fragment Codes (M4):

01 M423 M720 M905 N161 N421 Q220 Q254 W003 W030 W314 W333 W334 W529
W541 RA00TQ-K RA00TQ-P

Specific Compound Numbers: RA00TQ-K; RA00TQ-P

Generic Compound Numbers: 0026-79701-K; 0026-79701-P

Key Word Indexing Terms:

01 184600-0-0-0-CL, PRD 0026-79701-CL, PRD

28/9/29 (Item 26 from file: 350)

DIALOG(R) File 350:Derwent WPIX

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013251279

WPI Acc No: 2000-423162/200036

Related WPI Acc No: 2000-423160; 2000-423199

XRAM Acc No: C00-128029

Producing composition containing anthocyanins, bioflavonoids and

phenolics from edible berry, useful as e.g. dietary supplement with antioxidant activity

Patent Assignee: UNIV MICHIGAN STATE (UNMS)

Inventor: NAIR M G

Number of Countries: 087 Number of Patents: 003

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
WO 200033670	A1	20000615	WO 99US29441	A	19991210	200036 B
AU 200023584	A	20000626	AU 200023584	A	19991210	200045
CN 1334704	A	20020206	CN 99816056	A	19991210	200231

Priority Applications (No Type Date): US 99383324 A 19990826; US 98111945 P 19981211; US 99120178 P 19990216; US 99317310 A 19990524

Patent Details:

Patent No	Kind	Lan	Pg	Main IPC	Filing Notes
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WO 200033670	A1	E	33	A23L-001/30	
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Designated States (National): AE AL AM AT AZ BA BB BG BR BY CA CH CN CU CZ DE DK EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MD MG MK MN MW MX NO NZ PL PT RO RU SD SE SG SI SK SL TJ TM TR TT UA UG US UZ VN YU ZA ZW

Designated States (Regional): AT BE CH CY DE DK EA ES FI FR GB GH GM GR IE IT KE LS LU MC MW NL OA PT SD SE SL SZ TZ UG ZW

AU 200023584	A		A23L-001/30	Based on patent WO 200033670
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CN 1334704	A		A23L-001/30	
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Abstract (Basic): WO 200033670 A1

NOVELTY - Producing a composition containing a mixture of **anthocyanins** (I), bioflavonoids (II) and phenolics (III) from an edible berry comprises:

(a) providing an aqueous solution containing (I)-(III) from the berry;

(b) removing (I)-(III) onto a resin surface;

(c) eluting the resin surface to remove (I)-(III); and

(d) separating the eluant from (I)-(III)

DETAILED DESCRIPTION - INDEPENDENT CLAIMS are also included for:

(1) a consumable composition comprising (a) dried mixture of (I)-(III) from an edible berry; and (b) a food grade carrier, the ratio of (a) to (b) being 0.1-100:100-0.1; and

(2) a method of feeding a mammal comprising administering the composition in (1).

USE - For preparing a composition containing a mixture of **anthocyanins**, bioflavonoids and phenolics from an edible berry useful in foods, as a dietary supplement or as a nutraceutical product.

In tests, compositions exhibited antioxidant and antiinflammatory activity, especially strong inhibition of cyclooxygenase I and II.

pp; 33 DwgNo 0/5

Technology Focus:

TECHNOLOGY FOCUS - ORGANIC CHEMISTRY - Preferred Process: The process comprises:

(1) disrupting fresh or quick frozen and thawed **cranberries**, raspberries, strawberries, blueberries, blackberries, elderberries, red grapes, gooseberries or preferably Barbados cherries (acerola cherry) or choke cherries and separating pulp from the **juice**;

(2) extracting (I)-(III) from the pulp into an aqueous solution;

(3) removing (I)-(III) onto adsorbent resin particles (preferably in a column);

(4) washing the resin particles with a lower alkanol (preferably ethanol) to remove (I)-(III);

(5) separating the alkanol from (I)-(III); and

(6) repeating steps (1) to (5) with the separated alkanol and the resin particles from which (I)-(III) have been removed with a second batch of the berry.

(I)-(III) are (i) mixed with pulp from the berry and dried or are dried and mixed with dried pulp; and then (ii) formed into a tablet

Extension Abstract:

WIDER DISCLOSURE -

1-(3'-4'-dihydroxycinnamoyl)-2,3-dihydroxycyclopentane and

1-(3'-4'-dihydroxycinnamoyl)-2,5-dihydroxycyclopentane are disclosed

and being identified as novel and were extracted from Balaton cherries.

ADMINISTRATION - 1-200 (Preferably 60-100) mg/day (I)-(III) are added to food at 0.1-10 mg/g.

EXAMPLE - Individual quick frozen Balaton cherries (15.74 kg) were defrosted, blended, centrifuged at 10000 rpm and the **juice** decanted. The pulp was pressed to remove any further **juice** and lyophilized at 15degreesC. The **juice** (800 ml/time) was processed on Amberlite XAD-16 HP resin (1 kg) and eluted with water (7 l) and then ethanol (1.3 l). The column was run dry, washed with water and reused. The alcoholic solution was evaporated to give 31.35 g of a red powder containing (I)-(III). The powder was mixed with the dried pulp to give tablets.

Title Terms: PRODUCE; COMPOSITION; CONTAIN; PHENOLIC; EDIBLE; BERRY; USEFUL ; DIET; SUPPLEMENT; ANTIOXIDANT; ACTIVE

Derwent Class: B02; B05; D13

International Patent Class (Main): A23L-001/30

International Patent Class (Additional): A23B-005/04; A23G-001/00;

A61K-031/05; A61K-031/16; B01D-061/00

File Segment: CPI

Manual Codes (CPI/A-N): B06-A01; B10-C03; B10-E02; B11-B; B14-C03; B14-D05C ; B14-E11; B14-S08; D03-H01T2

Chemical Fragment Codes (M2):

01 C108 D013 D023 D120 F012 F013 F014 F015 F016 F019 F123 F199 G015
G100 H4 H405 H424 H444 H481 H5 H523 H8 K0 L7 L730 M1 M113 M126 M129
M141 M149 M210 M211 M240 M281 M311 M322 M342 M373 M392 M412 M431
M511 M523 M531 M540 M720 M782 M904 M905 N161 N470 P420 P616 Q211
Q212 Q624 R11AZ-K R11AZ-T R11AZ-M R11AZ-P

Derwent Registry Numbers: 0971-P; 0971-U

Specific Compound Numbers: R11AZ-K; R11AZ-T; R11AZ-M; R11AZ-P

Key Word Indexing Terms:

01 249619-1-0-0-CL, PRD 249630-1-0-0-CL, PRD 135133-1-0-0-CL, PRD
105172-0-0-0-CL, PRD 21764-0-0-0-CL, PRD 99712-0-0-0-CL, PRD
147446-1-0-0-CL, PRD 297524-1-0-0-CL, PRD 117795-0-0-0-CL, PRD
292702-0-0-0-CL, PRD 33517-0-0-0-CL, PRD 96007-1-0-0-CL, PRD
88860-0-0-0-CL, PRD 92251-0-0-0-CL, PRD 95525-0-0-0-CL, PRD
140499-2-0-0-CL, PRD 297531-0-0-0-CL, PRD 297532-0-0-0-CL, PRD
199191-1-0-0-CL, PRD 199192-1-0-0-CL, PRD 297517-0-0-0-CL, NEW,
PRD 297518-0-0-0-CL, NEW, PRD

28/9/30 (Item 27 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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013204357

WPI Acc No: 2000-376230/200032

XRAM Acc No: C00-113684

**Utilization of cranberries used as foodstuffs such as blended juice ,
dried fruit and infused husk, involves cultivating at development phase,
preferably color development phase**

Patent Assignee: OCEAN SPRAY CRANBERRIES INC (OCEA-N)

Inventor: BERRY M F; HAIGHT K G; LEAKE L H; MANTIUS H L; SERRES R; WEBER D
C

Number of Countries: 024 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
WO 200027226	A1	20000518	WO 99US26373	A	19991109	200032 B

Priority Applications (No Type Date): US 98188436 A 19981109

Patent Details:

Patent No Kind Lan Pg Main IPC Filing Notes

WO 200027226 A1 E 35 A23L-002/02

Designated States (National): BY CA PL RU UA US

Designated States (Regional): AT BE CH CY DE DK ES FI FR GB GR IE IT LU
MC NL PT SE

Abstract (Basic): WO 200027226 A1

NOVELTY - Utilization of **cranberries** at certain phases of

development, preferably color development phase to produce low colored and high value products such as **juices** and blended **juice** drinks.

DETAILED DESCRIPTION - Utilization of **cranberries** comprises cultivating the **cranberries** to a development phase and harvesting. 40% or more of the cultivated **cranberries** have **juice** citric acid level of 1.4% or more and are processed.

INDEPENDENT CLAIMS are also included for the following:

(i) Method of utilizing **cranberries** by cultivating **cranberries** to a development phase in which 40% or more of the **cranberries** have a **juice anthocyanin** level of 10 mg/100 ml or less;

(ii) Processing **cranberries** by inspecting the **juice** citric acid level;

(iii) A **cranberry juice** comprises a citric acid level of 1.4% or more, a quinic acid to citric acid ratio of less than 0.85 and **anthocyanin** level of 10 mg /100 ml or less;

(iv) Blended **juice** or **juice** product comprising **cranberry juice** ; and (v) A **cranberry** food product comprises a predetermined blend **cranberries** such as Yellow Bell **cranberries** .

USE - Used as food stuff as a blended **juice** , dried **cranberry** , infused **cranberry** husk in the form of sauce, jam or jelly (claimed).

ADVANTAGE - The **cranberries** processed are flavored, low colored and have high nutrition value. The berries having light color such as pink to white is quantified on the **anthocyanin** level.

pp; 35 DwgNo 0/4

Technology Focus:

TECHNOLOGY FOCUS - AGRICULTURE - Preferred Composition: 80% or more of **cranberries** have a **juice** citric acid level of 1.4-1.9%, preferably 1.7% or more. The **cranberries** have a **juice anthocyanin** level of 1-10 mg/ ml. The **juice** quinic acid to citric acid ratio is 0.5-0.75, preferably 0.85 or less. The **cranberry juice** comprises a citric acid level of 1.6-1.8%, preferably 1.7% or more, quinic acid to citric acid ratio of 0.65-0.75 and **anthocyanin** level of 2-8 mg/100 ml.

Preferred Process: The **cranberries** are utilized by cultivating in a bog. A color retarding agent is administered and harvested. The **cranberries** are sorted out by **color** . The **collected cranberries** are processed. The color retarding agent is a surfactant and applied in a single application. The **cranberries** are inspected to separate at development phase based on color. The **cranberries** are processed to produce a blended **juice** or **juice** product having citric acid content. The blended **juice** contains 2-35% of **juice** from **cranberries** . The blended **juice** or **juice** products do not contain any citric fruit **juice** or added citric acid.

Preferred Properties: The blended **juice** or **juice** products has an absorbance of 515nm light of 0.5 or less.

Extension Abstract:

EXAMPLE - Samples of previously harvested and frozen **cranberries** were sorted into visual colors such as red, pink and white. The samples were pressed by hydraulic piston press to produce pure **juice** . The **juices** were analyzed for acidity as discussed in Appendix IV Method 942.15: Acidity of Fruit Products . The result showed that the light color berries have an **anthocyanin** content of 7.4, citric acid level of 1.62% and quinic acid content of 1.19%.

Title Terms: **CRANBERRY** ; FOOD; BLEND; **JUICE** ; DRY; FRUIT; INFUSION; HUSK; CULTIVATE; DEVELOP; PHASE; PREFER; DEVELOP; PHASE

Derwent Class: D13

International Patent Class (Main): **A23L-002/02**

International Patent Class (Additional): **A23L-002/04**

File Segment: CPI

Manual Codes (CPI/A-N): **D03-A04** ; **D03-H01G**

Derwent Registry Numbers: 0419-S

28/9/31 (Item 28 from file: 350)

DIALOG(R) File 350:Derwent WPIX

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013111544

WPI Acc No: 2000-283415/200024

XRAM Acc No: C00-085534

Antimicrobial-adhesion composition for treating Helicobacter pylori infection comprises isolated adhesion inhibitory fraction from Vaccinium juice

Patent Assignee: UNIV RAMOT APPLIED RES & IND DEV LTD (UYRA-N); KOHN K I (KOHN-I); GOLDHAR J (GOLD-I); KASHMAN Y (KASH-I); OFEK I (OFEK-I); SHARON N (SHAR-I); WEISS E (WEIS-I)

Inventor: GOLDHAR J; KASHMAN Y; OFEK I; SHARON N; WEISS E

Number of Countries: 090 Number of Patents: 005

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
WO 200016732	A2	20000330	WO 991B1662	A	19990917	200024 B
AU 9959927	A	20000410	AU 9959927	A	19990917	200035
EP 1115387	A2	20010718	EP 99969324	A	19990917	200142
			WO 991B1662	A	19990917	
US 6303125	B1	20011016	US 96772021	A	19961219	200164
			US 98159626	A	19980924	
US 20020048611	A1	20020425	US 96772021	A	19961219	200233
			US 98159626	A	19980924	
			US 2001916486	A	20010727	

Priority Applications (No Type Date): US 98159626 A 19980924; US 96772021 A 19961219; US 2001916486 A 20010727

Patent Details:

Patent No	Kind	Lan Pg	Main IPC	Filing Notes
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WO 200016732	A2	E	86 A61K-000/00	
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Designated States (National): AE AL AM AT AU AZ BABB BG BR BY CA CH CN CR CU CZ DE DK DM EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MD MG MK MN MW MX NO NZ PL PT RO RU SD SE SG SI SK SL TJ TM TR TT UA UG US UZ VN YU ZA ZW

Designated States (Regional): AT BE CH CY DE DK EA ES FI FR GB GH GM GR IE IT KE LS LU MC MW NL OA PT SD SE SL SZ TZ UG ZW

AU 9959927	A	A61K-000/00	Based on patent WO 200016732
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EP 1115387	A2	E	A61K-031/00	Based on patent WO 200016732
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Designated States (Regional): AL AT BE CH CY DE DK ES FI FR GB GR IE IT LI LT LU LV MC MK NL PT RO SE SI

US 6303125	B1	A01N-065/00	CIP of application US 96772021
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CIP of patent US 5840322

US 20020048611	A1	A61K-035/78	CIP of application US 96772021
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Div ex application US 98159626

CIP of patent US 5840322

Div ex patent US 6303125

Abstract (Basic): WO 200016732 A2

NOVELTY - An antimicrobial-adhesion composition (I) for administration to a patient comprising an isolated adhesion inhibitory fraction from Vaccinium juice as an active ingredient, is new.

DETAILED DESCRIPTION - An antimicrobial-adhesion composition (I) for administration to a patient comprises an isolated adhesion inhibitory fraction from Vaccinium juice as an active ingredient, the fraction having:

- (a) a molecular weight of at least 14000;
- (b) anti-adhesion activity against Helicobacter pylori;
- (c) an elemental analysis of carbon 43-51%, hydrogen 4-5%, no nitrogen, no sulfur and no chlorine;
- (d) a nuclear magnetic resonance (NMR) line spectrum, given in the specification;
- (e) an ultraviolet spectrum with an absorption peak at 280 nm in neutral or acidic pH solution which is absent in alkali conditions;
- (f) coaggregation reversal and coaggregation inhibition activity against oral bacteria; and
- (g) an adhesion inhibitory activity against P fimbriated bacteria; where the concentration of the isolated adhesion inhibitory fraction is 1 microgram-10 mg/ml.

INDEPENDENT CLAIMS are also included for the following:

- (1) a method of isolating a water extract fraction from a juice of berries of the Vaccinium plant genus exhibiting adhesion inhibitory

Centigrade. The suspension was then centrifuged for 10 minutes at 10,000 x G and to the sediment mucin ethanol 60% (V/V) was added. After 30 minutes at 4 degrees centigrade, the mucus was sedimented by centrifugation and re-dissolved in 0.1 M sodium chloride to a concentration of 1 microgram/ml protein. Coating of wells with mucin was done by adding 0.1 ml of mucin to each well of 96-microtiter plates, incubating for 24 hours at 37 degrees Centigrade and washing with 20 mM phosphate buffer saline (PBS) (Burger et al, 1998).

NDM 0.01 ml (1 mg/ml) in PBS or PBS only was added to 0.1 ml bacterial suspension (*Helicobacter pylori*) and the mixture was placed into the wells containing the immobilized human mucin. After 90 minutes incubation the wells were washed free of non-adherent bacteria and the amount of bacteria remaining adherent was determined by measuring urease activity of the bound bacteria. Urease activity was monitored over three hours time by adding to each well at the desired time phenol red (7 mg/ml) and urea (330 micromol/ml) followed by recording the development of color at 560 nm. Control experiments showed that NDM has no effect on the urease activity of the bacteria and that preincubation of the mucin layer with NDM followed by washing off excess NDM had no effect on *H. pylori* adhesion.

The results show that very little activity was detected in the wells incubated with the bacteria in the presence of 0.1 mg/ml NDM, suggesting reduced adhesion of the *H. pylori* to the human mucin.

Title Terms: ANTIMICROBIAL; ADHESIVE; COMPOSITION; TREAT; INFECT; COMPRISE; ISOLATE; ADHESIVE; INHIBIT; FRACTION; VACCINIUM; JUICE

Derwent Class: B04; D16

International Patent Class (Main): A01N-065/00; A61K-000/00; A61K-031/00; A61K-035/78

File Segment: CPI

Manual Codes (CPI/A-N): B04-A08C2; B04-A10G; B04-G01; B14-A01A; B14-N06A; D05-H11

Chemical Fragment Codes (M1):

01 M423 M431 M710 M782 M905 N136 N161 P220 P912 Q211 Q233 RA00GT-T
RA00GT-M RA00GT-N

02 M423 M710 M905 N136 P220 Q233 RA00C8-T RA00C8-N

Specific Compound Numbers: RA00GT-T; RA00GT-M; RA00GT-N; RA00C8-T; RA00C8-N

Key Word Indexing Terms:

01 200757-0-0-0-CL, NEW 184587-0-0-0-CL, NEW

28/9/32 (Item 29 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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012975382

WPI Acc No: 2000-147231/200013

XRAM Acc No: C00-046081

Skin whitening composition useful for cosmetics comprises hypopigmenting component and antioxidant

Patent Assignee: AVON PROD INC (AVON)

Inventor: KYROU C D; MARTIN D M; SIMPSON S E; TEAL J J

Number of Countries: 003 Number of Patents: 002

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
WO 200000162	A1	20000106	WO 98US13600	A	19980630	200013 B
JP 2002519312	W	20020702	WO 98US13600	A	19980630	200246
			JP 2000556747	A	19980630	

Priority Applications (No Type Date): WO 98US13600 A 19980630

Patent Details:

Patent No Kind Lan Pg Main IPC Filing Notes

WO 200000162 A1 E 22 A61K-006/00

Designated States (National): CN ID JP

JP 2002519312 W 17 A61K-007/00 Based on patent WO 200000162

Abstract (Basic): WO 200000162 A1

NOVELTY - Whitening composition comprises a hypopigmenting component and an antioxidant.

ACTIVITY - Skin cell turnover accelerant; antioxidant;

M782 M904 M905 M910 P943 Q254 R01520-K R01520-M
Ring Index Numbers: ; 05399
Derwent Registry Numbers: 0009-U; 0419-U; 0448-U; 1520-U; 1656-U; 1966-U
Specific Compound Numbers: R01520-K; R01520-M; RA012F-K; RA012F-M; R01966-K
; R01966-M; R11864-K; R11864-M; R14054-K; R14054-M; R00448-K; R00448-M;
R09538-K; R09538-M; R00009-K; R00009-M; R06285-K; R06285-M; R01656-K;
R01656-M; R06050-K; R06050-M; R00419-K; R00419-M; R07029-K; R07029-M;
RA0149-K; RA0149-M; R04575-K; R04575-M; RA00GT-K; RA00GT-M

Key Word Indexing Terms:

01 107032-0-0-0-CL 686-0-0-0-CL 35874-0-0-0-CL 7560-0-0-0-CL
7447-0-0-0-CL 4073-0-0-0-CL 849-0-0-0-CL 109103-0-0-0-CL
91991-2-0-0-CL 200757-0-0-0-CL 866-0-0-0-CL

28/9/33 (Item 30 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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012932496

WPI Acc No: 2000-104343/200009

XRAM Acc No: C00-031151

Herbal agent used for the treatment of hypo- and avitaminosis, common cold, and vegetal-vascular dystonia

Patent Assignee: SIBIRSK BOGATYR CO LTD (SIBI-R)

Inventor: BAZHUTIN N B; KARAFINKA M M; KARELIN A A

Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
RU 2119348	C1	19980927	RU 96117181	A	19960823	200009 B

Priority Applications (No Type Date): RU 96117181 A 19960823

Patent Details:

Patent No	Kind	Lan Pg	Main IPC	Filing Notes
RU 2119348	C1		A61K-035/78	

Abstract (Basic): RU 2119348 C1

NOVELTY - Herbal agent comprises a mixture of herbal ingredients. Method of preparing involves addition of medicinal plant raw infusion, birch buds decoction, fir Siberia needle infusion, sea-buckthorn juice and ethyl alcohol to tincture (1). Ethyl alcohol concentration in obtained semiproduct is brought about to 60 vol. %, kept at the room temperature for 3 days, **not less, Tincture** (2) is mixed with honey and preparing another semiproduct followed by mixing both semiproducts, blending at the room temperature for 20 days, not less. Then concentration of ethyl alcohol is brought about to 55 vol. % in the end product.

DETAILED DESCRIPTION - Herbal agent comprises: tincture (1) of plant raw at the following ratio of components, wt. %: rose fruits 15.8-15.9; rowan melanocarpous fruits 23.8-23.9; mountain-ash fruits 3.1-3.2; **cranberry** fruits 3.9-4.0; bird cherry fruits 5.5-5.6; sugar syrup 46.8-48.4; tincture (2) of plant raw at the following ratio of components, wt. %: mountain-ash fruits 20.8-21.0; cedar nuts 20.8-21.0; marjoram herb 13.9-14.0; rosewort roots 6.9- 7.0; birch buds 2.0-2.2; peppermint leaves 4.8-5.0; thyme herb 5.5-5.7; Saint-John's-wort herb 6.9-7.0; common wormwood herb 1.0- 1.1; pot-marigold flowers 4.8-5.0; peony roots 4.8-5.0; licorice roots 3.4-3.6; Leuzea carthamoides roots 3.4-3.6, and infusion made of medicinal raw at the following ratio of components, wt. %: rose fruits 31.9-32.6; colt's foot 12.6-13.2; matricary flowers 15.8-16.5; milfoil flowers 12.6-13.2; licorice roots 25.5-26.1; fir Siberia needle infusion, birch buds decoction, sea-buckthorn juice, natural honey and an aqueous-spirituos solution, vol. %: tincture (1) 49.0- 51.0; tincture (2) 17.9-18.1; infusion 3.1-3.3; birch buds decoction 0.2-0.4; fir Siberia needle infusion 1.9-2.1; sea- buckthorn juice 3.9-4.1; natural honey 1.9-2.1, and an aqueous-spirituos solution - the rest. Method of preparing involves addition of medicinal plant raw infusion, birch buds decoction, fir Siberia needle infusion, sea-buckthorn juice and ethyl alcohol to tincture (1). Ethyl alcohol concentration in obtained semiproduct is

brought about to 60 vol. %, kept at the room temperature for 3 days, not less, **Tincture** (2) is mixed with honey and preparing another semiproduct followed by mixing both semiproducts, blending at the room temperature for 20 days, not less. Then concentration of ethyl alcohol is brought about to 55 vol. % in the end product.

USE - Agent can be used in medicine for treatment and prophylaxis of hypo- and avitaminosis, common cold, vegetal-vascular dystonia and as a tonic addition to tea and coffee.

ADVANTAGE - Enhanced effectiveness of an agent.

pp; 0 DwgNo 0/0

Title Terms: HERB; AGENT; TREAT; HYPO; COMMON; COLD; VEGETAL; VASCULAR

Derwent Class: B04

International Patent Class (Main): A61K-035/78

File Segment: CPI

Manual Codes (CPI/A-N): B04-A10; B04-D01; B14-B01; B14-F02D

28/9/34 (Item 31 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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012851429

WPI Acc No: 2000-023261/200002

Related WPI Acc No: 2000-425250

XRAM Acc No: C00-005638

Skin whitening composition

Patent Assignee: AVON PROD INC (AVON)

Inventor: KYROU C D; MARTIN D M; PTCHELINTSEV D; SIMPSON S E; TEAL J;

PAHLCK H; RAOUF M; TRAVKINA I; PAHLCK H E

Number of Countries: 085 Number of Patents: 006

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
WO 9955352	A1	19991104	WO 99US9006	A	19990426	200002 B
AU 9935733	A	19991116	AU 9935733	A	19990426	200015
EP 1073446	A1	20010207	EP 99917666	A	19990426	200109
			WO 99US9006	A	19990426	
US 6183760	B1	20010206	US 9883528	P	19980429	200109
			US 99226303	A	19990107	
US 20010008633	A1	20010719	US 9883528	P	19980429	200143
			US 99226303	A	19990107	
			US 2001770790	A	20010126	
US 6365139	B2	20020402	US 9883528	P	19980429	200226
			US 99226303	A	19990107	
			US 2001770790	A	20010126	

Priority Applications (No Type Date): US 99227943 A 19990111; US 9883528 P 19980429; US 98109107 A 19980630; US 99226303 A 19990107; US 2001770790 A 20010126

Patent Details:

Patent No Kind Lan Pg Main IPC Filing Notes

WO 9955352 A1 E 31 A61K-035/78

Designated States (National): AL AM AT AU AZ BA BB BG BR BY CA CH CN CU CZ DE DK EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MD MG MK MN MW MX NO NZ PL PT RO RU SD SE SG SI SK SL TJ TM TR TT UA UG US UZ VN YU ZA ZW

Designated States (Regional): AT BE CH CY DE DK EA ES FI FR GB GH GM GR IE IT KE LS LU MC MW NL OA PT SD SE SL SZ UG ZW

AU 9935733 A Based on patent WO 9955352

EP 1073446 A1 E A61K-035/78 Based on patent WO 9955352

Designated States (Regional): DE FR GB IT

US 6183760 B1 A61K-006/00 Provisional application US 9883528

US 20010008633 A1 A61K-007/48 Provisional application US 9883528

Cont of application US 99226303

Cont of patent US 6183760

US 6365139 B2 A61K-006/00 Provisional application US 9883528

Cont of application US 99226303

Cont of patent US 6183760

M150 M280 M320 M412 M431 M512 M520 M530 M540 M782 M904 M905 P943
 Q254 R09233-K R09233-M
 02 A422 A940 C108 C550 C730 C801 C802 C803 C804 C805 C807 M411 M431
 M782 M904 M905 M910 P943 Q254 R01966-K R01966-M
 03 A430 A940 C108 C550 C730 C801 C802 C803 C804 C805 C807 M411 M431
 M782 M904 M905 M910 P943 Q254 R01520-K R01520-M
 04 G010 G015 G100 H4 H401 H441 H5 H541 H8 J5 J581 M1 M121 M131 M150
 M210 M211 M272 M281 M320 M414 M431 M510 M520 M532 M540 M782 M904
 M905 P943 Q254 R05228-K R05228-M
 05 G010 G017 G100 H4 H401 H441 H5 H541 H8 J5 J581 K0 K4 K431 M1 M121
 M131 M150 M210 M211 M272 M281 M320 M414 M431 M510 M520 M532 M540
 M782 M904 M905 P943 Q254 R11864-K R11864-M R14054-K R14054-M
 06 G011 G015 G100 H4 H402 H442 H5 H541 H8 J5 J581 M1 M121 M131 M150
 M210 M211 M272 M281 M320 M414 M431 M510 M520 M532 M540 M782 M904
 M905 P943 Q254 R05149-K R05149-M

Derwent Registry Numbers: 1520-U; 1966-U

Specific Compound Numbers: R09233-K; R09233-M; R01966-K; R01966-M; R01520-K
 ; R01520-M; R05228-K; R05228-M; R11864-K; R11864-M; R14054-K; R14054-M;
 R05149-K; R05149-M

Key Word Indexing Terms:

01 686-0-0-0-CL 866-0-0-0-CL 62350-0-0-0-CL 35874-0-0-0-CL
 93438-0-0-0-CL 187419-0-0-0-CL

28/9/35 (Item 32 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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012652258

WPI Acc No: 1999-458363/199938

XRAM Acc No: C99-134572

**Infusing e.g. phytochemicals and nutraceutical into food products to give
 e.g. an infused pet treat**

Patent Assignee: HIRSCHBERG E (HIRS-I)

Inventor: HIRSCHBERG E

Number of Countries: 084 Number of Patents: 003

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
WO 9935917	A1	19990722	WO 99US181	A	19990114	199938 B
AU 9925578	A	19990802	AU 9925578	A	19990114	199954
US 6440449	B1	20020827	US 9871081	A	19980115	200259
			US 99231536	A	19990114	

Priority Applications (No Type Date): US 9871081 P 19980115; US 99231536 A
 19990114

Patent Details:

Patent No Kind Lan Pg Main IPC Filing Notes

WO 9935917 A1 E 25 A23B-007/08

Designated States (National): AL AM AT AU AZ BA BB BG BR BY CA CH CN CU
 CZ DE DK EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC
 LK LR LS LT LU LV MD MG MK MN MW MX NO NZ PL PT RO RU SD SE SG SI SK SL
 TJ TM TR TT UA UG US UZ VN YU ZW

Designated States (Regional): AT BE CH CY DE DK EA ES FI FR GB GH GM GR
 IE IT KE LS LU MC MW NL OA PT SD SE SZ UG ZW

AU 9925578 A A23B-007/08 Based on patent WO 9935917

US 6440449 B1 A61K-047/00 Provisional application US 9871081

Abstract (Basic): WO 9935917 A1

NOVELTY - A method of infusing a composition (I) into a food
 product, comprises: (a) increasing brix of an osmotic dehydration
 solution containing food product over a period of time; and (b)
 incubating the food product with (I), thereby infusing (I) into the
 food product.

DETAILED DESCRIPTION - An INDEPENDENT CLAIM is also included for a
 method of infusing a flavoring into a fruit or a vegetable, the method
 comprising:

(a) soaking the fruit or vegetable in a solution of potassium
 sorbate, calcium lactate, citric acid, glycerol, and the flavoring for

comprises pre-treating the food product by freeze-drying the food product to 10% or lower residual moisture. The food product comprises a sliced **cranberry**, and the osmotic dehydration solution contains the phytochemical and HFCS, and the brix of the osmotic dehydration solution is 77 degreesB. The method further comprises removing excess water by drying a mixture of the food product and the composition after incubation of the food product with the composition in step (b). The food product is a pet treat. (I) is a medicinal capable of providing a medical or dietary benefit to a human or to an animal. The food product may also be a fruit **juice** or vegetable **juice**, the composition a photochemical, and the method further comprises infusing the phytochemical into the fruit **juice** or vegetable **juice** and forming a solid or semisolid mixture. The product may form a trail mix containing at least two food products infused with phytochemicals admixed with high protein rice or a soy isolate. Pectin or gelatin may be added to the mixture, thereby forming a firm mass of material. The firm mass of material can be coated with a coating substance comprising gelatin, pectin, or starch.

Extension Abstract:

EXAMPLE - Blueberries were soaked with equal parts of water and solution, containing potassium sorbate, calcium lactate, citric acid, glycerol and flavoring for 3 days. Each successive day, 20% of the solution by weight was removed and replaced with 77 degreesB brix HFCS. This was continued until the brix reached 65 degreesB. The blueberry solution was drained, the blueberries rinsed, oiled, and placed in trays and vacuum dried to desired dryness. **Anthocyanins** and vitamin C were added in early exchanges for enhancement.

Title Terms: INFUSION; FOOD; PRODUCT; INFUSION; PET; TREAT

Derwent Class: B07; C07; D13

International Patent Class (Main): A23B-007/08; A61K-047/00

International Patent Class (Additional): A23B-004/033; A23B-004/037;

A23B-007/16; A23L-001/09; A23L-001/212; A23L-001/27; A23L-001/29

File Segment: CPI

Manual Codes (CPI/A-N): B03-L; B04-A09; B04-A10; B04-D01; B05-A01A;

B05-A01B; B06-A01; B07-D09; B10-A07; B10-C02; B10-E04C; C03-L; C04-A09;

C04-A10; C05-A01A; C05-A01B; C06-A01; C07-D09; C10-A07; C10-C02; C10-E04C

; **D03-A04** ; D03-G; **D03-H01G** ; D03-H01T2; D03-H02B

Chemical Fragment Codes (M1):

10 M424 M430 M740 M782 M905 N103 Q211 RA00GT-K RA00GT-M

Chemical Fragment Codes (M2):

01 A119 A960 C710 H7 H724 J0 J011 J1 J171 M210 M215 M231 M262 M281 M320

M411 M424 M430 M510 M520 M530 M540 M630 M740 M782 M904 M905 N103

Q211 R10128-K R10128-M

Derwent Registry Numbers: 0009-U; 0035-U; 0038-U; 0113-U; 0419-U; 0903-U; 1296-U

Specific Compound Numbers: R10128-K; R10128-M

Key Word Indexing Terms:

01 99083-0-0-0-CL 849-0-0-0-CL 154284-0-2-0-CL 490-0-0-0-CL

154284-0-2-0-ST 138286-1-0-0-CL 7520-0-0-0-CL 99867-0-0-0-CL

105502-0-0-0-CL 97779-0-0-0-CL 200757-0-0-0-CL 159573-1-0-0-CL

90095-0-0-0-CL

28/9/36 (Item 33 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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012408803

WPI Acc No: 1999-214911/199918

XRAM Acc No: C99-063289

Plant proanthocyanidins that inhibit bacterial agglutination

Patent Assignee: UNIV RUTGERS STATE NEW JERSEY (RUTF)

Inventor: HOWELL A B; VORSA N

Number of Countries: 082 Number of Patents: 006

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
WO 9912541	A1	19990318	WO 98US18267	A	19980902	199918 B
AU 9891296	A	19990329	AU 9891296	A	19980902	199932

B14-N17D; C04-A08C; C04-A08C2; C04-A10; C04-F04; C04-F10A3; C11-C08E;
C12-K04A4; C14-A01A3; C14-E02; C14-N05; C14-N07; C14-N10; C14-N17B;
C14-N17D; D03-G01

Chemical Fragment Codes (M1):

01 M760 M905 N102 Q214 Q220 RA00GT-E RA00GT-K RA00GT-S

Chemical Fragment Codes (M6):

04 M905 P220 P617 P723 P735 P831 P923 P942 P943 Q214 Q220 R515 R520
R611 R627 R635

Specific Compound Numbers: RA00GT-E; RA00GT-K; RA00GT-S

Key Word Indexing Terms:

01 200757-0-0-0-CL

02 200757-0-0-0-CL, DET

03 200757-0-0-0-CL, NEW

28/9/37 (Item 34 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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011769918

WPI Acc No: 1998-186828/199817

XRAM Acc No: C98-059196

**Taste improving agent for food and drinks - contains decolourised and
electrodialysed cranberry fruit juice concentrate**

Patent Assignee: OGAWA KORYO KK (OGAW-N)

Number of Countries: 001 Number of Patents: 002

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
JP 10042824	A	19980217	JP 96205970	A	19960805	199817 B
JP 2939441	B2	19990825	JP 96205970	A	19960805	199940

Priority Applications (No Type Date): JP 96205970 A 19960805

Patent Details:

Patent No Kind Lan Pg Main IPC Filing Notes

JP 10042824 A 5 A23L-001/222

JP 2939441 B2 5 A23L-001/222 Previous Publ. patent JP 10042824

Abstract (Basic): JP 10042824 A

Taste improving agent for food includes **decolourised** and
electrodialysed **cranberry** fruit juice.

USE - The agent is used for reducing the acidity of food and
drinks.

ADVANTAGE - Removal of saccharides is facilitated.

Dwg.0/0

Title Terms: TASTE; IMPROVE; AGENT; FOOD; DRINK; CONTAIN; **DECOLOUR** ;
ELECTRODIALYSIS; **CRANBERRY** ; FRUIT; JUICE; CONCENTRATE

Derwent Class: D13

International Patent Class (Main): A23L-001/222

International Patent Class (Additional): A23L-001/22; A23L-002/00;

A23L-002/02; A23L-002/70

File Segment: CPI

Manual Codes (CPI/A-N): D03-H01C

28/9/38 (Item 35 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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011534175

WPI Acc No: 1997-510656/199747

XRAM Acc No: C97-162912

**Taste and aroma improving food additive - comprises additionally food
colourant and aqueous-alcoholic extract of hawthorn**

Patent Assignee: FERREIN PHARM STOCK CO (FERE-R)

Inventor: POLSTYANOV A E; SKOBLIK T I; YUDINA T I

Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
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RU 2078520 C1 19970510 RU 9430620 A 19940818 199747 B

Priority Applications (No Type Date): RU 9430620 A 19940818

Patent Details:

Patent No Kind Lan Pg Main IPC Filing Notes
RU 2078520 C1 5 A23L-001/221

Abstract (Basic): RU 2078520 C

An additive, including fruit-berry component, spices/aromatic herbs, honey and sugar, additionally contains food **colourant** and aqueous-alcoholic **extract** of hawthorn, and it contains fruit-berry component as infusion of **cranberries** (c), or apples (a), or sea-buckthorn (s), or mixture of (c) and (a), or (c) and (s), while extract of peppermint is used as spice-aromatic herb. The components are taken at ratio (in wt.%): honey 1-7, sugar 2-6, food **colourant** 3-10, hawthorn **extract** 0.5-1.1, peppermint 0.7-1.8 and balance fruit-berry component. The ratio of **cranberries** and apples infusion (in case of using mixture of (c) and (a)) is 1:2.5. The ratio of **cranberries** and sea-buckthorn infusion (when using mixture of infusions (c) and (s)) is 1:6.

USE - In food industry, as composition of taste/aroma improving food additive.

ADVANTAGE - Additive has health improving-prophylactic properties.

Dwg.0/0

Title Terms: TASTE; AROMA; IMPROVE; FOOD; ADDITIVE; COMPRISE; ADD; FOOD; COLOUR; AQUEOUS; ALCOHOLIC; EXTRACT; HAWTHORN

Derwent Class: D13

International Patent Class (Main): A23L-001/221

File Segment: CPI

Manual Codes (CPI/A-N): D03-H01C

28/9/39 (Item 36 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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011393651 **Image available**

WPI Acc No: 1997-371558/199734

Related WPI Acc No: 1996-392037; 1996-455001

XRAM Acc No: C97-119668

Inhibiting non-viral microbial adhesion to surfaces - e.g. body tissue or medical equipment, by topical application of proanthocyanidin compound obtained from plants e.g. cranberries

Patent Assignee: JLB INC (JLBJ-N)

Inventor: MICKELSEN J N; MICKELSEN R A; WALKER E B

Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
US 5646178	A	19970708	US 92959222	A	19921009	199734 B
			US 94189889	A	19940201	
			US 95409703	A	19950324	
			US 95473864	A	19950607	

Priority Applications (No Type Date): US 95473864 A 19950607; US 92959222 A 19921009; US 94189889 A 19940201; US 95409703 A 19950324

Patent Details:

Patent No Kind Lan Pg Main IPC Filing Notes
US 5646178 A 68 A61K-031/16 CIP of application US 92959222
CIP of application US 94189889
CIP of application US 95409703
CIP of patent US 5525341

Abstract (Basic): US 5646178 A

Plant extract, having a fraction active to inhibit adherence of microbes to cell surfaces is obtained by: (a) providing a homogenate of material from a plant having a native active fraction comprising polyphenolic compounds having anti-adherence activity; (b) adding base to reach a pH greater than 10, causing the phenol groups to be ionised

to phenoxide ions; (c) adding organic solvent to cause precipitation of the phenoxides; and (d) separating the precipitate. The process optionally further comprises: (e) fractionating the precipitate on a lipophilic column, eluting with water-miscible solvent (WMS)/water mixtures, beginning with low WMS/water ratio; (f) separating and identifying eluate fraction(s) having anti-adherence activity; (g) fractionating anti-adherence eluate on a column to **separate colourless** polyphenolic compounds from coloured **anthocyanic** compounds; (h) refractionating the **colourless** fractions on a lipophilic column as in (e), and with conditions as (e); and (i) separating and identifying the product(s) having anti-adherence activity. Also claimed are: (A) an extract of plant material including a **proanthocyanidin** (PAC) of structure (I), (II) or (III). The proportion of **proanthocyanidin** present by dry weight of extract is greater than the dry weight of **proanthocyanidin** in the plant material. G, J, and Q represent **anthocyanin** groups (a), with linkage to the rest of the molecule through the 4-yl, 6-yl, and 8-yl positions respectively; x, y = 1-3; w = 0 or 1; and n = 0-18; (B) purifying a PAC by using steps (a)-(d) (and optionally (e)-(i) where the organic solvent is an alcohol), as above; (C) compositions (1) containing PAC and a carrier; and (D) compositions (2) containing PAC, carrier and one or more polyphenols to enhance the anti-adherence activity of PAC.

USE - PAC is used to inhibit adherence of non-viral microbes, including bacteria and fungi (yeasts), to surfaces including body tissues such as the gums, tooth surfaces, oral cavity mucosa, throat mucosal tissues, genital mucosal tissues and cervical surface tissues; and inanimate objects such as biological fermentation or laboratory culture equipment, medical and dental equipment, or surgical or dental implants. They also inhibit microbial adhesion to cells, often the first step in infecting them. A number of formulations are suggested for the above purposes, e.g. capsules, tablets containing 0.5-500mg active agent, chewing gum, solutions for oral rinsing or gargling, dental floss, lozenges, addition to beverages, and as vaginal and foot creams, ointments, and powders.

ADVANTAGE - **Cranberry juice** and its derivatives are considered to have health giving properties, but have a high acidity, resulting in an unpleasant taste, and/or stomach upsets, and/or tooth decay in some people. The processing removes this acidity, also removing these objections. Sugars are also removed in the purification process.

Dwg.0/17

Title Terms: INHIBIT; NON; VIRUS; MICROBE; ADHESIVE; SURFACE; BODY; TISSUE;

MEDICAL; EQUIPMENT; TOPICAL; APPLY; COMPOUND; OBTAIN; PLANT; **CRANBERRY**

Derwent Class: B02; B04; D21; D22

International Patent Class (Main): A61K-031/16

International Patent Class (Additional): A61K-031/045; A61K-031/725;

A61K-035/78

File Segment: CPI

Manual Codes (CPI/A-N): B04-A08; B04-A09; B10-E02; B14-A01; B14-A04; D08-A;

D09-A

Chemical Fragment Codes (M1):

01 M423 M720 M903 N161 P220 P241 P923 Q254 V400 V406

28/9/40 (Item 37 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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010457017

WPI Acc No: 1995-358336/199546

XRAM Acc No: C95-156693

**Extracts obtained from plants of the genus Vaccinium, esp. cranberries
- are enriched in fractions having bacterial anti-adhesion activity, and
can be used in treatment of urinary tract infections**

Patent Assignee: JLB INC (JLBJ-N)

Inventor: MICHELSEN J N; MICKELSEN R A; WALKER E B; MICKELSEN J N; MIKELSEN

R A; ROTH B L

Number of Countries: 027 Number of Patents: 012

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
WO 9526197	A1	19951005	WO 95US3596	A	19950324	199546 B
AU 9522726	A	19951017	AU 9522726	A	19950324	199604
US 5474774	A	19951212	US 94218504	A	19940325	199604
EP 752871	A1	19970115	EP 95916106	A	19950324	199708
			WO 95US3596	A	19950324	
BR 9507188	A	19970909	BR 957188	A	19950324	199751
			WO 95US3596	A	19950324	
JP 9510972	W	19971104	JP 95525214	A	19950324	199803
			WO 95US3596	A	19950324	
KR 97701556	A	19970412	WO 95US3596	A	19950324	199817
			KR 96705299	A	19960924	
NZ 284192	A	19990128	NZ 284192	A	19950324	199910
			WO 95US3596	A	19950324	
AU 708657	B	19990812	AU 9522726	A	19950324	199944
MX 9604307	A1	19980501	MX 964307	A	19960925	200007
CN 1144485	A	19970305	CN 95192289	A	19950324	200064
MX 202822	B	20010703	MX 964307	A	19960925	200238

Priority Applications (No Type Date): US 94218504 A 19940325

Patent Details:

Patent No	Kind	Lan	Pg	Main IPC	Filing Notes
WO 9526197	A1	E	56	A61K-035/78	
Designated States (National): AU BR CA CN JP KR MX NZ SG					
Designated States (Regional): AT BE CH DE DK ES FR GB GR IE IT LU MC NL PT SE					
AU 9522726	A			A61K-035/78	Based on patent WO 9526197
US 5474774	A		37	A61K-035/78	
EP 752871	A1	E		A61K-035/78	Based on patent WO 9526197
Designated States (Regional): AT BE CH DE DK ES FR GB GR IE IT LI LU MC NL PT SE					
BR 9507188	A			A61K-035/78	Based on patent WO 9526197
JP 9510972	W		57	A61K-035/78	Based on patent WO 9526197
KR 97701556	A			A61K-035/78	Based on patent WO 9526197
NZ 284192	A			A61K-035/78	Based on patent WO 9526197
AU 708657	B			A61K-035/78	Previous Publ. patent AU 9522726 Based on patent WO 9526197
MX 9604307	A1			A61K-035/78	
CN 1144485	A			A61K-035/78	
MX 202822	B			A61K-035/78	

Abstract (Basic): WO 9526197 A

The following are claimed: e.g. (A) Extract of plant material enriched in a fraction having bacterial anti-adhesive activity, the fraction being present in a proportion by dry wt. of the extract which significantly exceeds a dry wt. proportion of the fraction in the plant material. (B) Prepn. of extracts, having an active fraction which inhibits adherence of microbes to cell surfaces, comprising: (a) admixing, with a first aq. soln., a plant material from a plant having a native active fraction comprising polyphenolic cpds. having anti-adherence activity; (b) fractionating the admixt. on a lipophilic column by washing with a second aq. soln.; (c) eluting the lipophilic column with a water-miscible organic solvent; and (d) separating and identifying one of the eluates as comprising the fraction with anti-adherence activity, etc..

USE - The extracts described in (A) and (D) may be used to interfere with microbial adhesion to surfaces such as body tissues. These include tissues such as gums, teeth, oral cavity tissues, throat tissues, genital tissues or cervical surface tissues. The extracts may thus be used to treat, e.g., urinary tract infections. They may also be used to clean dental implants, bacterial fermentation vats, etc. The extracts may be administered orally (e.g. in tablet form for treatment of urinary tract infections), topically or vaginally.

ADVANTAGE - The extracts are enriched in polyphenol and flavonoid cpds., lack detectable amts. of simple sugars, having a very low content of benzoic acid relative to raw **cranberries**, and **lack** significant amts. of **anthocyanins**.

Abstract (Equivalent): US 5474774 A

A composition for inhibiting the adhesion of E. coli bacteria to surfaces in a mammalian oral cavity, comprising:

an extract prepared from whole **cranberries** and enriched by fractionating on a cation column to selectively enrich said extract with respect to flavonoid and polyphenol compounds so that the amount of **anthocyanins** in said **extract** is less than about one-tenth the combined amounts of polyphenol and flavonoid compounds in said extract; and an aqueous or aqueous-alcohol liquid medium suitable for rinsing of a mammalian oral cavity.

Dwg.0/24

Title Terms: EXTRACT; OBTAIN; PLANT; GENUS; VACCINIUM; **CRANBERRY** ; ENRICH; FRACTION; BACTERIA; ANTI; ADHESIVE; ACTIVE; CAN; TREAT; URINE; TRACT; INFECT

Derwent Class: B04

International Patent Class (Main): A61K-035/78

International Patent Class (Additional): A23G-003/30; A61K-007/16;

A61K-031/35; A61K-031/45

File Segment: CPI

Manual Codes (CPI/A-N): B04-A08C2; B04-A10G; B14-A01; B14-N06; B14-N07

Chemical Fragment Codes (M1):

01 M423 M720 M903 N131 P722 P913 V400 V406

28/9/41 (Item 38 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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007665854

WPI Acc No: 1988-299786/198842

XRAM Acc No: C88-132874

Extn. of cranberry press-cake to give red colour - by water extn., microfiltration, then reverse osmosis

Patent Assignee: KRAFT GEN FOODS INC (KRFT); GENERAL FOODS CORP (GENO)

Inventor: BORDONARO M E; NINI D; STAHL H D

Number of Countries: 002 Number of Patents: 002

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
US 4775477	A	19881004	US 87115472	A	19871030	198842 B
CA 1325742	C	19940104	CA 580682	A	19881019	199407

Priority Applications (No Type Date): US 87115472 A 19871030

Patent Details:

Patent No	Kind	Lan Pg	Main IPC	Filing Notes
US 4775477	A	4		
CA 1325742	C		A23L-001/064	

Abstract (Basic): US 4775477 A

Cranberry press cake (I) is extracted as follows: (a) (I) is ground to size 1/16-1/2 inches, then extracted with H2O; (b) the extract is microfiltered to remove colloidal high mol. wt. components; then (c) the filtrate is subjected to reverse osmosis, and the red soln. passing the membrane is recovered.

ADVANTAGE - The simple, inexpensive extn. affords an aq. **extract** contg. **cranberry colour** and other solids from **cranberry** press cake, but with min. astringent and bitter off-flavour. In addn., the process avoids the use of solvents, acids, and bases.

Title Terms: EXTRACT; **CRANBERRY** ; PRESS; CAKE; RED; COLOUR; WATER; EXTRACT ; MICRO; FILTER; REVERSE; OSMOSIS

Derwent Class: D13

International Patent Class (Main): A23L-001/064

International Patent Class (Additional): B01D-013/00

File Segment: CPI

Manual Codes (CPI/A-N): D03-H01C; D03-H01E

28/9/42 (Item 39 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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004119758

WPI Acc No: 1984-265299/198443

XRAM Acc No: C84-112223

XPX Acc No: N84-198192

Increasing anthocyanin content of fruit and plants - by exposure to blue and red light

Patent Assignee: GTE LAB INC (SYLV)

Inventor: KADKADE P G

Number of Countries: 004 Number of Patents: 004

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
FR 2542567	A	19840921	FR 844044	A	19840316	198443 B
JP 59179017	A	19841011	JP 8449388	A	19840316	198447
DE 3409796	A	19841129	DE 3409796	A	19840316	198449
CA 1243237	A	19881018				198846

Priority Applications (No Type Date): US 83476080 A 19830317

Patent Details:

Patent No	Kind	Lan Pg	Main IPC	Filing Notes
FR 2542567	A	29		

Abstract (Basic): FR 2542567 A

Specifically the fruits and plants treated are apples, such as Red Delicious and MACINTOSH, grapes such as Emperor, blueberries such as **Vaccinium macrocarpon** AIT, and poinsettias such as Euphorbia pulcherrima V-14.

The fruits and plants are pref. exposed to the blue and red light of high intensity discharge lamps or fluorescent lamps for 1-4 hrs. daily at night for up to 40 days before harvesting. The lamps have an intensity of 1-200 milli watts/sq.cm. and the emissions have peaks at 448 nm for the blue light and 660 nm for the red light. In an alternative process, apples that have been picked are stored in the cold and exposed to red light continuously for 4 days.

USE/ADVANTAGE - Increased colouration due to **anthocyanin** increases the commercial value of fruits and ornamental plants. This process causes no undesirable side effects, unlike chemical means for achieving the same object.

Title Terms: INCREASE; **ANTHOCYANIN** ; CONTENT; FRUIT; PLANT; EXPOSE; BLUE; RED; LIGHT

Derwent Class: C03; D13; P13

International Patent Class (Additional): A01G-007/06; A01H-003/02;

A01N-003/00; A23B-007/00; A23L-001/02; A23N-015/06

File Segment: CPI; EngPI

Manual Codes (CPI/A-N): C11-C09; C12-P01; **D03-A04** ; D03-H01E

Chemical Fragment Codes (M2):

01 M424 M740 M903 N105 N141 P134

28/9/43 (Item 40 from file: 350)

DIALOG(R)File 350:Derwent WPIX

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001862231

WPI Acc No: 1977-83264Y/197747

Ascorbic acid phosphates prepn. - from an ascorbic acid deriv. and phosphorus oxyhalide in the presence of a tert. amine and at pH at least 8

Patent Assignee: KANSAS UNIV RES FOU (UNIV)

Number of Countries: 003 Number of Patents: 004

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
DE 2719303	A	19771117				197747 B
JP 52136160	A	19771114				197801
CH 630090	A	19820528				198224
JP 84004438	B	19840130				198408

Priority Applications (No Type Date): US 76683888 A 19760506

Abstract (Basic): DE 2719303 A

Prepn. of phosphates of ascorbic acid comprises reacting an ascorbic acid deriv. contg. a group of formula (I) or its stereoisomer, with a cpd. of formula POX₃ (II) (where X=halogen pref. Cl) and a tert amine, in an aq. solvent which does not hinder phosphorylation while keeping the pH at least at 8 to promote the phosphorylation.

The phosphates are stable sources of vitamin C and can be used in a large variety of food stuffs. The phosphates are far weaker reducing agents than L-ascorbic acid and do not affect the colour of the foodstuffs (L-ascorbic acid **decolourises** **cranberry** juice; the phosphates do not). The ascorbic acid is stabilised towards O₂ and heat.

The phosphates are obtd. in good yield and purity

Title Terms: ASCORBIC; ACID; PREPARATION; ASCORBIC; ACID; DERIVATIVE; PHOSPHORUS; OXYHALIDE; PRESENCE; TERT; AMINE; PH

Derwent Class: B03; D13; E11

International Patent Class (Additional): C07F-009/09

File Segment: CPI

Manual Codes (CPI/A-N): B03-F; B12-J01; D03-H01; E05-G07; N05-D

Chemical Fragment Codes (M1):

01 V330 B815 B819 B831 B615 B701 B713 F113 F199 L810 L819 H482 H483
H484 J522 J523 M630 N000 M510 M521 M522 M530 M540 M720 P710 M411
M902

Chemical Fragment Codes (M2):

02 K0 H4 J5 M126 M148 M312 M332 M321 M322 M280 M343 M370 M391 M392 B720
B815 B819 B831 B615 B701 B713 F113 F199 L810 L819 H482 H483 H484
J522 J523 M630 N000 M510 M521 M522 M530 M540 M720 P710 M411 M902

Chemical Fragment Codes (M3):

03 K0 H4 J5 M126 M148 M312 M332 M321 M322 M280 M343 M370 M391 M392 B720
B815 B819 B831 B615 B701 B713 F113 F199 L810 L819 H482 H483 H484
J522 J523 M630 N000 Q223 M510 M521 M522 M530 M540 M720 M411 M902

28/9/44 (Item 41 from file: 350)

DIALOG(R) File 350:Derwent WPIX

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001812942

WPI Acc No: 1977-33924Y/197719

**Food colorant from cranberry or red rowan berry - by hot aq. extn.
after two stage freezing to give increased colorant stability without
undesirable smell and bitterness**

Patent Assignee: VEGETABLE-DRYING IN (VEGE-R)

Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
SU 522216	A	19760920				197719 B

Priority Applications (No Type Date): SU 2095585 A 19750113

Abstract (Basic): SU 522216 A

More stable food colorant, without undesirable smell and bitterness is obtd. by hot aq. **extn.** of **cranberry** or **red** rowan berry after two-stage freezing. Berries are cooled to -35 to -40 degrees C for 1.5-2 hrs. with defrosting to 23-25 degrees C (after first stage) and 20-25 degrees C (second stage). The hot extract is acidified with 2-3% citric acid and quickly heated to 83-85 degrees C (3-5 mins). After cooling 18-20% sugar and 0.007-0.01% essence are added (on wt. colorant).

Title Terms: FOOD; **CRANBERRY**; RED; BERRY; HOT; AQUEOUS; EXTRACT; AFTER; TWO; STAGE; FREEZE; INCREASE; STABILISED; UNDESIRABLE; SMELL; BITTER

Derwent Class: D13; E24

International Patent Class (Additional): C09B-061/00

File Segment: CPI

Manual Codes (CPI/A-N): D03-H01E; E25-E

Chemical Fragment Codes (M4):

01 K0 H4 M123 M113 M125 M115 M126 M116 M141 M139 M149 M282 M210 M211